

# ***FROM GRANDMA WITH LOVE***

*Best Wishes,  
The Heart of Every Home  
Is Still The Kitchen.  
Chef Zehnder*

## **ABOUT THE AUTHOR**

For three generations the Zehnder family has been in the business of preparing meals for guests who dine at Zehnder's Restaurant.

Since 1972 John Zehnder, grandson of the founders, has been a part of this tradition.

As Executive Chef and Food & Beverage Director, Chef Zehnder oversees multiple kitchens at three different locations that prepare on average 5,000 meals each day.

He is a graduate of the Michigan State University School of Hospitality Management and served on the MSU Hospitality School Alumni Board for several years.

Chef Zehnder is a Certified Executive Chef and is the recipient of several culinary awards including "Chef of the Year" and "Chef Professionalism" by the American Culinary Federation. He is also a Fellow of the American Academy of Chefs – the honor society of the American Culinary Federation.

Chef Zehnder served for four years as the Central Region Vice President for the American Culinary Federation from 2001 to 2005 overseeing a fifteen state area comprised of over 5,000 chefs – an area with Minnesota and Michigan to the north and Texas and Louisiana to the south. He continues to remain active in the organization on the national level.

Additionally, Chef Zehnder has won 32 national awards for cooking and recipe development, including eight Grand Prize Awards.

Over the years Chef Zehnder has amassed a personal collection of over 500 cookbooks, many now rare and out of print. His collections of unpublished heirloom recipes number in the thousands.



## ***"The Future Ain't What It Used to Be"***

**Yogi Berra**

**When I was in school history was always my favorite subject. Probably more fortunate than most since I can remember teachers who could make history seem to come alive.**

**Even now I have this fascination with the past, but wonder why history was always taught with war and politics as the benchmarks when in fact there are so many interesting ways to relate history to things in our everyday lives. Food, for example is a common denominator for all of us- we all must eat – rich and poor alike – Democrat or Republican.**

**In fact, the history of food is the history of mankind. More civilizations have risen and fallen because of food or lack thereof than all the wars in history. Exploration of the New World was as much a search for new foods and spices as it was for gold and jewels.**

**And...food continues to play a major role in the politics of most Third World countries. Just look at what's happening on the African continent. I have a passion for history and the study of food throughout history is a natural extension of that passion.**

**Living in a small rural town has blessed me with the opportunity to become the caretaker and benefactor of many private old recipe collections that would have otherwise been tossed out with Grandma's other "junk". Pretty much common knowledge in Frankenmuth that I'm a history buff. It's not uncommon for total strangers to come into our restaurant and offer me shoeboxes, tattered ring binders and other assorted assemblages of great old recipes written in faded fountain pen or no.2 pencil. Normally their comments are, "we don't bake like my mother or grandmother, but thought you might be interested in these old recipes". Not only do they have value to me personal, but I truly believe they have value to future generations. What they offer are snapshots of a time when the best pie baker at the county fair had as much status as the local banker. When one's social standing was as much based on your cookie baking abilities as anything else.**

**Our ancestors lived in a simpler time when that just released cake recipe on the Gold Medal or Robin Hood flour bag created as much of a buzz in town as the newest Model A at the local Ford dealership.**

**I view writing this cookbook as a responsibility and obligation to past generations that lovingly cared for and nurtured these true heirlooms.**

**As I edited and reviewed the hundreds of recipes in my collections the experience can be best compared to strolling through an old fashioned garden.**

**Old fashioned recipes and gardens excite all the senses.**

**Biting into a Brandywine tomato warmed by the sun, the perfume aromas of a honeysuckle, vivid confetti color of snapdragons.**

**There's nothing like it! It's a sensual experience.**

**We live in a totally different world today.**



## JUST WHAT IS AN HEIRLOOM RECIPE

Chef John Zehnder, CEC, AAC

When I set out to write this book – edit is a better term because the recipes were already in existence – I had to decide how old a recipe would have to be to qualify as an “heirloom”. As you page through my cookbook you’ll see that fifty years is about the minimum number of years to qualify, but many can be documented long before that time frame. About 80% are older than 75 years and Mrs. Solomon’s Rhubarb Crunch is confirmed to date back to the 1860’s.

Many of the original recipes had to be “translated” because “handfuls and Grandma’s tea cup” really aren’t exact units of measurement. Even had a few recipes that called for “five cent worth of lard and a nickel’s worth of butter”. In today’s world I don’t think a nickel’s worth of butter would buy you enough to do more than fry an egg in a Teflon skillet.

As I said in the introduction, all these recipes are written in either faded fountain pen or #2 pencil – remember fountain pens? Yellow dog-eared pages with that funky smell of age are common in my stacks of recipes.

But...don’t let that fool you! Treasures lie in fading hand written words. Tradition and pride are written between the lines along side a smudge or two from some long forgotten day of baking.

Pulling out my cardboard boxes of heirloom recipes gives me the same feelings as flipping through old photo albums – nostalgia.

“Snapshots of the Past – Frozen in Time”

My cookbook is from the heart – a project in the making since that first recipe was recorded back in 1860.

Generation after generation passed them down – a legacy of love.

Some of the recipes are my grandmother’s and yet others are her mother’s. Somehow I find comfort in reading recipes in my grandmother’s handwriting.

They speak of a time when family values really meant something.

A time when a man’s word was “good as gold”.

They hint of long ago celebrations and sometimes sadness.

They offer us a unique peek into the way things used to be.

Some recipes you’ll love – Others you won’t.

But...somebody liked them enough to pass them down three and four generations.

.....

*And now it’s your turn to bake some memories.*



## **SOME HINTS AND ADVICE BEFORE YOU GET STARTED**

Most recipes are quite easy to make. I've added all the steps necessary to make the recipes "goof-proof" since many of the original recipes were light on details.

Most everyone who prepared these recipes back in the 20's & 30's was an experienced baker – they took for granted procedures and steps most modern cooks know nothing about.

## **A WORD OF CAUTION BEFORE BAKING THE CAKES**

On a difficulty scale of one to five about a third of the cake recipes are number four meaning they are a little bit touchy and require practice.

You may need patience to master the art of scratch cake baking.

Please don't plan on making any of the heirloom cakes for a special event without trying it at least once or twice in advance.

Sometimes you may need to play with the recipe, temperature, time, etc.

My wife, for example, makes outstanding biscotti. But...she had to make it four times before she mastered the technique.

## **DEFINITIONS AND ADVICE**

Sour Milk – 2 TBSP white vinegar added to one cup of milk.

Brown Sugar – Light brown unless specified and always pack your brown sugar tightly into the measuring cup.

Flour – I specify what type in each recipe; cake, all purpose and pastry.

There is a difference. No heirloom recipe calls for self-rising flour – avoid it.

Exact Temperatures and Baking Time – Most home ovens are not calibrated properly and can be as much as 25 degrees off – usually too hot.

Baking is very precise and purchasing an inexpensive oven thermometer is suggested if you're serious about baking. Baking times can vary due to the season of the year and even humidity – all times are approximate.

A toothpick is a necessary piece of baking equipment.

Plunge it into your masterpiece – if it comes out clean your dessert is done.

Meringues and stiffly beaten egg whites don't like humid weather.

Even professional pastry chefs have problems.

Don't make meringues & stiff egg whites on a humid summer day, they won't work.

Candy thermometers are cheap – buy one for making candy. Period!

If you can't remember when you bought that baking soda or powder – throw it out!

More baked products have been ruined by old ingredients than any other reason.

Same goes for spices like cinnamon and nutmeg.

Real vanilla is best. Always has been, always will be. Don't be cheap.



## *A Unique Frankenmuth Wedding Tradition*

*Traditions are part of every culture and the Frankenmuth settlers back in 1847 brought the "Leben Hoch" with them from Bavaria.*

*"Leben Hoch" literally means "Living High" in Bayerisch, the low German dialect spoken among Frankenmuthers. In German it means that we honor the newlyweds very highly. Most people who see a "leben hoch" being performed for the first time don't quite believe what they're seeing. When our youngest son got married in March of 2006 the "leben hoch" naturally was part of the reception planning.*

*Bad karma not to have the "leben hoch" performed.*

### *Here's the Set-Up*

*Shortly before midnight two sturdy chairs are brought into the center of the dance floor at the wedding reception.*

*The bridegroom and bride are asked to sit in the chairs.*

*The Best Man and Maid of Honor place funny hats on the bride & groom.*

*These funny hats have pacifiers, mini-baby bottles, ribbons and other such items pinned to them.*

*Eight strong men are recruited from the wedding party and both bride and bridegroom are hoisted up into the air over the heads of the crowd.*

*All present sing the following song:*

*Sie leben hoch – sie leben hoch*

*(They live high – They live high)*

*Sie leben hoch – sie lieben hoch*

*(They live high- They live high)*

*Ja Hoch! – Ja Hoch! – Sie Lieben Hoch!*

*(Yes, high! – Yes, high! – They live high!)*

*The chairs are lowered back to the floor.*

*Hats are removed.*

*These newly weds are now no longer bride and groom, but are honored man and wife.*

*But wait...that's not the end.*

*To celebrate the transformation from newlyweds to man & wife they're lifted up over the crowd for a second time.*

*The "Leben Hoch" song is sung a second time.*

*By the time it's over non-Frankenmuthers usually think everyone has gone nuts.*



## **HOME CURES FOR WHAT AILS YOU!**

Here's a few recipes from my heirloom collection – medicine recipes.

I printed the recipes just as they're written. Enjoy!

Where would one buy some of these ingredients???

### **For Rheumatism**

Juice of three lemons

Put in a one quart fruit jar.

Fill with cold water and add 1 TBSP Epsom salt.

Shake and chill.

Take one small wine glass once at day – not oftener.

### **Ardussi Lineament (for sore muscles – rub in)**

$\frac{1}{2}$  pint grain alcohol

$\frac{1}{2}$  pint spirit of turpentine

$\frac{1}{2}$  cup olive oil

$\frac{1}{4}$  quart salt peter

$\frac{1}{4}$  quart camphor

$\frac{1}{2}$  pint coal oil

If you can't get the alcohol, buy spirit of camphor.

Remember, this was a Prohibition Era concoction.

### **A Good Medicine for Colds**

One ounce thornwax

One ounce licorice

One ounce slippery elm bark

1 tsp. flax seed

Bring to a boil in a quart of water.

Turn off heat and steep for 5-6 hours – strain.

Put back on stove and steep a short time longer with a half-pound of sugar and one pint of vinegar.

DOSE: A tablespoon three times a day.

### **For Cold and Cough**

Boil together, one pint of water, one cup of sugar, one TBSP flaxseed and one whole lemon.

Cook for fifteen minutes.

Will keep a long time.

### **A Good Gargle for a Sore Throat**

Three pints boiling water

Add one tsp. baking soda and one tsp. carbolic acid.



***I Dedicate This Book to the Many Generations of  
Home Bakers in the Frankenmuth Area Who Lovingly Preserved and  
Passed These Recipes Down Mother to Daughter and to Their Families  
Who Saved Them for Future Generations.***

***Chef John***



# COOKIES

*“I am still convinced that a simple, good homemade cookie is preferable to all the store-bought cookies one can find.”*

*James Beard*

*Somehow the aroma of cookies baking on a cold winter's day brings out the “kid” in all of us.*

*I have over 300 cookie recipes in my heirloom collection, almost all of them are at least 75 to 100 years old.*

*Throughout history – for thousands of years - cookies have been the snack selection of choice.*

*The ancient pharaohs, Roman Centurians and Greek scholars all enjoyed a cookie now and again. Mark Twain had cookies and milk almost every afternoon. Abraham Lincoln munched on oatmeal raisin cookies. Albert Einstein was famous for forgetting to eat so his housekeeper always had cookies on the kitchen counter – available at all times. George*

*Washington Carver wrote the very first peanut butter cookie recipe.*

*Many of the cookie recipes I've included are from my past; my grandmother, a couple of aunts and even a neighbor or two. It's interesting to look over a recipe, see the handwriting and know it was written by someone close to me. Hope you enjoy the recipes I've included.*

*They're truly old-fashioned treats.*

*Back in 1975 I had the opportunity to dine at The Quilted Giraffe in New York. At that time the “IN” restaurant of New York. After the ultimate six course dining experience (\$125 each) my wife and I were invited into the kitchen by Executive Chef Barry Wine, who interestingly enough was born and raised in Detroit and had been to Zehnder's many times while growing up. There, up on a shelf conveniently located where all the chefs had easy access, was a bag of OREO cookies.*

*Chef Barry – the culinary wizard of his time – was an OREO junky!*

*Cookies are universal.*



**GRANDMA AGNES'S OLD FASHIONED CHOCOLATE CHIP COOKIES**  
Agnes Zehnder was my step-grandmother. Grandma Agnes worked at Zehnder's in the bakery area for many years and was well known for her baking skills.

- 1 cup butter
- 2 eggs
- 1 TBSP molasses
- 1 tsp. vanilla
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 2  $\frac{1}{2}$  cups all purpose flour
- 12 oz. semi sweet chocolate chips
- 1. Cream together butter, eggs, molasses and vanilla
- 2. Add the sugars and cream to well blended.
- 3. Sift the flour with salt, soda and baking powder.
- 4. Mix creamed and dry ingredients together.
- 5. Fold in the chocolate chips.
- 6. Scoop ball of dough about 1  $\frac{1}{2}$ " around
- 7. Flatten with a fork or back of spoon.
- 8. Bake on ungreased cookie sheet for 12-15 minutes at 350F.

**SOMETHING DIFFERENT CHOCOLATE CHIP COOKIES**

- $\frac{3}{4}$  cup softened butter
- 1 cup brown sugar
- $\frac{1}{2}$  cup sugar
- 2 tsp. vanilla
- 3 egg yolks
- $\frac{1}{2}$  tsp. baking soda
- 2 cups all purpose flour
- 2 cups semi sweet chocolate chips.
- 1. Cream together butter, sugar and brown sugar
- 2. Fold in the eggs yolks and vanilla.
- 3. Sift flour with baking soda and add to the creamed mixture.
- 4. Fold in chocolate chips.
- 5. Make balls or heaping teaspoons of dough.
- 6. Drop on ungreased baking sheet two inches apart.
- 7. Bake at 325F for 14-16 minutes.
- 8. Allow to slightly cool before removing from cookie sheet.

*Broken cookies don't have calories*

**Author Unknown**



## **CHOCOLATE CHEWS**

**½ cup shortening  
1 2/3 cup sugar  
2 tsp. vanilla  
2 eggs  
2 squares unsweetened chocolate -melted  
2 cups sifted all purpose flour  
2 tsp. baking powder  
½ tsp. salt  
1/3 cup milk  
½ cup chopped black walnuts**

- 1. Mix all ingredients together and blend well.**
- 2. Chill for 2-3 hours.**
- 3. Form into three dozen round balls.**
- 4. Roll in confectioner's sugar.**
- 5. Place on a greased baking sheet 2-3 inches apart.**
- 6. Bake at 350F for about 20 minutes.**

## **SURPRISE CHOCOLATE MERINGUES**

**2 egg whites beaten  
1/8 tsp. salt  
1/8 tsp. cream of tartar  
1 tsp. vanilla  
¾ cup sugar  
6 oz. semi sweet chocolate chips.  
¼ cup chopped walnuts**

- 1. Beat egg whites, salt, cream of tartar and vanilla until soft peaks are formed.**
- 2. Add sugar very gradually, beating until peaks are stiff**
- 3. Fold in the chocolate chips and chopped nuts.**
- 4. Place on cookie sheet lined with parchment paper or very lightly greased sheet.**
- 5. Divide into two dozen rounded balls.**
- 6. Bake in slow oven – 300F – for 25 minutes.**

***A balanced diet is a cookie in each hand***

**Author Unknown**



### **TOASTED COCONUT COOKIES**

2 cups sugar  
2 eggs  
1 cup shortening  
 $\frac{3}{4}$  cup milk  
3 cups coconut  
3 tsp. vanilla  
1 tsp. baking soda  
 $\frac{1}{2}$  cup light corn syrup  
1 TBSP. molasses  
Flour enough to roll out

1. Toast coconut until golden brown.
2. When cool crumble coconut into fine crumbs.
3. Save one cup coconut for top of cookies.
4. Combine all ingredients and mix well.
5. Roll out cookie dough on floured work counter.
6. Brush with egg diluted with a TBSP of water.
7. Sprinkle with one cup of toasted coconut crumbs.
8. Cut into squares or use a cookie cutter.
9. Place on lightly greased cookie sheet.
10. Bake at 350F for 20-25 minutes.

### **OLD FASHIONED PEANUT BUTTER COOKIES**

1 cup unsalted butter  
1 cup smooth peanut butter  
1 cup sugar  
1 cup brown sugar  
2 eggs – beaten  
1 TBSP milk  
2 cups all purpose flour  
 $\frac{1}{2}$  tsp. baking powder

1. Combine butter and peanut butter, mixing together well.
2. Slowly add the sugar and brown sugar.
3. Add eggs and milk and mix well until blended.
4. Sift the flour and soda together and add to other ingredients.
5. Divide into two dozen balls and place on ungreased cookie sheet.
6. Make a criss-cross pattern on the top of each cookie while pressing each cookie somewhat flat – use a fork dipped in sugar to this job.
7. Bake at 325F for 15-20 minutes.

*Eat, drink and be merry for tomorrow they may make it illegal.*

**Anonymous**



## **PEANUT BUTTER AND BANANA COOKIES**

**1 cup sugar  
1 cup chunky peanut butter  
½ cup butter  
1 ½ cups mashed ripe bananas  
2 tsp. vanilla  
3 eggs  
1 ½ cup all purpose flour  
3 cups quick oats  
1 tsp. baking soda  
1 tsp. cinnamon**

- 1. On medium speed cream together the sugar, peanut butter and butter until smooth and fluffy.**
- 2. Fold in the vanilla and eggs.**
- 3. Add flour, oats, soda and cinnamon.**
- 4. Mix all ingredients well.**
- 5. Drop heaping spoonfuls on a greased cookie sheet.**
- 6. Bake at 350F for 10-12 minutes.**
- 7. Remove from cookie sheet while still hot.**

## **THUMBPRINT BROWNIE COOKIES**

**12 oz. semi sweet chocolate chips  
1 can sweetened condensed milk  
4 TBSP butter  
1 tsp. vanilla  
1 cup all purpose flour  
½ cup sugar**

- 1. Melt chocolate chips in a double boiler.**
- 2. Stir in butter, condensed milk and vanilla.**
- 3. Turn off heat and quickly stir flour into chocolate**
- 4. Scoop into balls the size of walnuts.**
- 5. Roll each ball in sugar**
- 6. Place on greased cookie sheet and press your thumb into the center of each cookie flattening it as you press.**
- 7. Bake 6-8 minutes at 350F.**
- 8. Allow to completely cool before removing from pan.**

***Man is the only animal that can remain on friendly terms with the victims  
he intends to eat until he eats them.***

**Samuel Butler**



## **KEY WEST LIME COOLERS**

**About Five Dozen**

**1 cup butter  
1 ¼ cup sugar  
2 eggs  
1 TBSP lime juice  
½ TBSP lemon juice  
2 tsp. grated lime peel  
2 ½ cups all purpose flour  
2 tsp. baking soda  
½ tsp. salt  
1 tsp. vanilla  
1 cup powdered sugar**

- 1. Cream together butter and sugar**
- 2. Fold in eggs, lime/lemon juice, vanilla and lime zest.**
- 3. Sift the flour, soda, tartar and salt**
- 4. Mix creamed and dry ingredients together.**
- 5. Chill for one hour so flavors marry.**
- 6. Form into walnut sized balls and flatten on a greased cookie sheet.**
- 7. Bake at 375F for 8-10 minutes**
- 8. Remove from oven and immediately roll in powdered sugar.**
- 9. When cool re-roll in powdered sugar a second time.**

## **LEMON POPPY SEED SUGAR COOKIES**

**2 ¾ cup all purpose flour  
1 tsp. baking powder  
½ tsp. salt  
1 ¼ cups softened butter  
2 cups sugar  
2 eggs  
1 TBSP lemon juice  
½ TBSP poppy seeds  
2 tsp. grated lemon peel**

- 1. Sift the flour with baking powder and salt.**
- 2. Cream the butter and sugar until fluffy.**
- 3. Beat in eggs one at a time into the creamed mix.**
- 4. Beat in lemon rind zest.**
- 5. Fold together dry and creamed ingredients.**
- 6. Mix in poppy seeds and set in refrigerator for one hour.**
- 7. Form into one inch balls and lay on greased cookie sheet.**
- 8. Press flat with back of spoon.**
- 9. Bake 12-14 minutes at 350F.**

### **NORA'S MACAROONS**

**1 TBSP powdered sugar**  
**4 eggs beaten**  
**½ tsp. salt**  
**1 cup chopped walnuts**  
**½ tsp. cinnamon**  
**1 ½ cups all purpose flour**

- 1. Mix all ingredients together until soft and fluffy.**
- 2. Place on brown butcher's paper on a cookie sheet – nowadays we use parchment paper for this procedure, but it's interesting butcher paper was used.**
- 3. Bake at 275F for about 20-25 minutes.**

### **NORA'S PEANUT MACAROONS**

**1 TBSP. powdered sugar**  
**1 TBSP all purpose flour**  
**6 eggs – separated – beat egg whites last**  
**1 tsp. baking powder**  
**½ tsp. anise seed**  
**½ cup peanuts**  
**1. Mix all ingredients except peanuts.**  
**2. Fold in peanuts**  
**3. Drop on to brown butcher's paper.**  
**4. Bake at 250F for about 45-50 minutes.**

### **ALL BUTTER ICE BOX COOKIES**

**1 cup brown sugar**  
**1 cup sugar**  
**1 TBSP butter**  
**3 eggs**  
**5 cups flour**  
**1 tsp. baking powder**  
**1 tsp. baking soda**  
**1 cup chopped nuts**  
**1. Mix all ingredients together and knead like you were making bread.**  
**2. Make into a sausage shaped log and wrap with waxed paper.**  
**3. Put in refrigerator overnight.**  
**4. Remove from refrigerator and slice into ½ inch cuts**  
**5. Place on baking sheet and bake 12 minutes at 375F.**

*A crust eaten in peace is better than a banquet partaken in anxiety.*

**Aesop**



### **CORNFLAKE COOKIES**

**2 egg whites  
1 cup sugar  
2 cups cornflakes  
½ cup nut meats  
1 cup coconut  
½ tsp. vanilla**

- 1. Beat egg whites until stiff enough to hold their shape.**
- 2. Fold in the sugar carefully.**
- 3. Fold in the cornflakes, nuts, and coconut.**
- 4. Add the vanilla.**
- 5. Drop on to a well greased cookie sheet – yields 1 ½ dozen cookies**
- 6. Bake at 350F for 15-20 minutes.**

### **ESTHER'S PECAN COOKIES**

**2 egg whites – beaten stiff  
1 1/8 cup brown sugar  
2 cups chopped pecans  
1 tsp. vanilla  
2 TBSP. all purpose flour**

- 1. To the stiff egg white add the brown sugar, pecans and vanilla.**
- 2. Fold in the flour and mix well.**
- 3. Bake at 250F for 10 minutes.**

### **SANDY DOODLES**

**1 cup butter  
1 ½ cup sugar  
2 eggs  
2 ¾ cup all purpose flour  
1 tsp. cream of tartar  
1 tsp. baking soda  
¼ tsp. salt  
1 tsp. vanilla**

- 1. Cream butter, sugar and eggs.**
- 2. Sift together all the dry ingredients and then add to creamed mix.**
- 3. Add the vanilla last.**
- 4. Roll into balls and dip into a combination of 2 TBSP. sugar and 2 tsp. cinnamon.**
- 5. Bake at 400F for 12-15 minutes.**

***Hungry men think the cook lazy.***

**Anonymous**

### **CHOCOLATE FLUFF COOKIES**

**6 oz. semi sweet chocolate chips**

**3 egg whites beaten to stiff peaks**

**1 cup powdered sugar**

**½ cup crushed graham crackers**

**1 tsp. vanilla**

**½ cup chopped pecans or walnuts**

- 1. Melt chips and slowly fold into stiff egg whites.**
- 2. Fold in the remaining ingredients, one at a time.**
- 3. Drop on to brown butcher's paper – parchment baking paper.**
- 4. Bake at 350F for 12 minutes.**

### **SELMA'S SOUR CREAM COOKIES**

**½ cup butter**

**1 cup sugar**

**1 egg**

**3 ¼ cup all purpose flour**

**½ tsp. baking soda**

**1 tsp. baking powder**

**1 tsp. salt**

**¼ tsp. nutmeg**

**½ cup sour cream**

- 1. Cream the butter, sugar and eggs together.**
- 2. Sift together the dry ingredients and add to the creamed mix.**
- 3. Fold in sour cream and mix well.**
- 4. Form into balls and sprinkle with coarse sugar.**
- 5. Bake on ungreased cookie sheet for 8-12 minutes at 425F.**

### **APPLESAUCE COOKIES**

**½ cup butter**

**1 cup sugar**

**1 egg**

**1 tsp. baking soda**

**1 cup applesauce**

**1 ¾ cup all purpose flour**

**1 tsp. cinnamon    ½ tsp. nutmeg    ½ tsp. cloves**

**½ tsp. salt**

**1 cup raisins**

**1 cup Kellogg's All Bran**

- 1. Mix together all ingredients except raisins and cereal.**
- 2. Slowly fold in the raisin, then the All Bran.**
- 3. Bake at 375F for 15-20 minutes - two inches apart to allow for spreading.**



### **OATMEAL MACAROONS**

**½ cup butter**  
**1 tsp. salt**  
**1 tsp. cinnamon**  
**1 tsp. vanilla**  
**1 TBSP. molasses**  
**1 cup sugar**  
**1 egg unbeaten**  
**1 cup all purpose flour**  
**¾ tsp. baking soda**  
**1 cup rolled oats**  
**1/3 cup raisins**  
**1/3 cup dates**  
**1/3 cup chopped walnuts**

- 1. Cream butter, salt, cinnamon and vanilla together.**
- 2. Add the molasses, sugar and egg.**
- 3. Fold in remaining ingredients and mix well.**
- 4. Place on ungreased cookie sheet and bake at 350F for 15-20 minutes.**

### **MOLASSES SPICE COOKIES**

**¾ cup butter**  
**1 cup brown sugar**  
**1 egg**  
**4 TBSP. molasses**  
**2 ¼ cup all purpose flour**  
**1 tsp. salt**  
**2 tsp. baking soda**  
**½ tsp. cloves**  
**1 tsp. cinnamon**  
**1 tsp. ginger**

- 1. Cream together butter and brown sugar.**
- 2. Add egg and molasses.**
- 3. Sift dry ingredients together and mix with creamed mix.**
- 4. Cover bowl and refrigerate overnight.**
- 5. Roll into balls and dip top in sugar before placing on a greased cookie sheet.**
- 6. Bake at 325F for 20-25 minutes.**

***There is no love sincerer than the love of food.***

**George Bernard Shaw**

## **SOFT BROWN SUGAR BUTTER COOKIES**

**Makes Six Dozen Cookies**

1 cup butter  
2 cups brown sugar  
2 eggs  
½ cup sour milk or buttermilk  
3 ½ cups all purpose flour  
1 tsp. baking soda  
1 tsp. salt  
½ cup chopped nuts – pecan or walnuts

1. Cream the butter with the brown sugar and eggs.
2. Sift dry ingredients and slowly add to cream mix alternating the ingredients with milk.
3. Add chopped nuts and chill for one hour.
4. Drop on to lightly greased cookie sheet – two inches apart.
5. Bake 8-10 minutes at 400F.

## **BLACK WALNUT COOKIES**

1 egg  
1 cup brown sugar  
½ cup butter  
1 tsp. vanilla  
1 cup all purpose flour  
¼ tsp. baking soda  
1 tsp. salt  
1 cup chopped black walnuts or regular walnuts with 1/2 tsp. black walnut extract.

1. Cream egg, sugar, butter and vanilla together.
2. Sift all the dry ingredients.
3. Blend dry with creamed ingredients.
4. Add walnuts and bake at 350F for 12-15 minutes or until light brown.

## **LEONA'S HICKORY NUT COOKIES**

Mix together thoroughly  
1 cup butter  
½ cup confectioner's sugar  
1 tsp. vanilla

Sift together and stir in 2 ½ cups all purpose flour with ¼ tsp. salt.

Mix in ¾ cup finely chopped hickory nuts.

Chill dough for at least one hour.

Roll into one inch balls and place 2 ½" apart on a greased cookie sheet.

Bake at 400F for 10-12 minutes until set but not brown.

While still hot roll in powdered sugar – when cool re-roll in powdered sugar.



### **CLARA NAEGELE'S PEANUT COOKIES**

Clara is a cousin from the Cleveland branch of the Zehnder family.

- 2 ½ cups brown sugar
- 1 ½ cups butter
- 2 eggs
- 2 cups salted Spanish peanuts with skins
- 2 ½ cups all purpose flour
- 1 tsp. baking soda
- 2 tsp. baking powder
- 3 cups quick oatmeal
- 1 cup corn flakes

1. Mix ingredients in the order listed.
2. Drop on ungreased cookie sheet from spoon.
3. Bake at 375-400F for 12-15 minutes.

### **RAISIN AND WALNUT ICE BOX COOKIES**

- 1 ½ cup sugar
- 1 cup butter
- 3 well beaten eggs
- 3 cups all purpose flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. ginger
- 1 cup chopped raisins
- 1 cup chopped walnuts

1. Cream butter and sugar.
2. Add well beaten eggs with soda, spices and then flour last.
3. Fold in the raisins and nuts.
4. Roll like a sausage one-inch in diameter.
5. Refrigerate overnight.
6. Cut like any other ice box cookie and sprinkle with sugar.
7. Bake at 350F for 12-15 minutes.

*I find a recipe is only the theme, which an intelligent cook can play each time with a variation.*

**Madame Benoit - 1856**

### **BUTTER PECAN COOKIES**

**½ cup butter**  
**1 tsp. vanilla**  
**¼ cup confectioner's sugar**  
**1 cup sifted cake flour**  
**1/8 tsp. salt**  
**½ cup chopped pecans**

- 1. Cream butter until soft. Add vanilla.**
- 2. Add sugar gradually and begin beating until light and fluffy.**
- 3. Sift flour and salt then slowly add to the sugar mixture.**
- 4. Add pecans and mix well.**
- 5. Drop by teaspoonfuls on ungreased cookie sheet.**
- 6. Flatten cookies and bake at 325F for about 20 minutes or until lightly browned.**
- 7. While still hot roll in powdered sugar.**

### **ENGLISH TOFFEE COOKIES**

**Makes About Three Dozen Cookies**

**½ cup soft butter**  
**¾ cup sugar – half regular and half brown**  
**1 egg**  
**1 tsp. vanilla**  
**1 1/8 cup sifted all purpose flour**  
**¼ tsp. baking soda**  
**½ tsp. salt**

**5 Heath Toffee Bars – frozen and shattered into small pieces**

- 1. Mix together butter, sugar, eggs and vanilla, blend thoroughly.**
- 2. Sift together flour, soda and salt.**
- 3. Blend the two mixtures together.**
- 4. Add the Heath Bar pieces.**
- 5. Drop rounded teaspoonfuls of batter about two inches apart on lightly greased cookie sheet.**
- 6. Bake at 375F for 8-10 minutes**
- 7. Cool slightly before removing from cookie sheet.**

*Woe unto you, scribes and Pharisees, hypocrites!*  
*For ye pay tithe of mint and anise and cumin,*  
*and have omitted the weightier matters of the law,*  
*judgement, mercy and faith.*

**Matthew 23:23**



### **LIZ'S RANGER COOKIES**

**This Recipe Makes about 100 Two-Inch cookies**

**½ cup shortening  
½ cup butter  
1 cup sugar  
1 cup brown sugar  
1 egg  
1 tsp. vanilla  
½ tsp. salt  
1 tsp. baking soda  
½ tsp. baking powder  
2 cups all purpose flour  
2 cups quick oats  
2 cups rice krispies  
1 cup coconut**

- 1. Cream shortening/butter with vanilla, sugars and egg and beat until smooth.**
- 2. Add flour sifted with soda, baking powder and salt.**
- 3. Add oats, coconut and rice krispies.**
- 4. Put on greased cookie sheet by the teaspoonfuls and press to flatten.**
- 5. Bake at 350F for 5-8 minutes or until delicately brown.**

### **RANGER CHIP COOKIES**

***Makes About Three Dozen Good Sized Cookies***

**2 cups all purpose flour  
1 tsp. baking soda          ½ tsp. baking powder  
1 cup butter  
1 cup brown sugar          1 cup white sugar  
2 eggs  
1 tsp. vanilla  
2 cups rolled oats  
2 cups Wheaties  
1 ½ cups semi sweet chocolate chips**

- 1. Sift together flour, soda and baking powder.**
- 2. Beat sugars with butter until fluffy.**
- 3. Fold in eggs and vanilla and beat a half-minute.**
- 4. Add sifted flour and mix well.**
- 5. Fold in Wheaties, oats and chocolate chips.**
- 6. Scoop into small balls on to a greased cookie sheet and flatten with a fork.**
- 7. Bake at 350F for 12-14 minutes.**

***Pepper is small in quantity and great in virtue.***

**Plato**

### **SAGINAW STYLE RANGER COOKIES**

**1 cup sugar  
1 cup brown sugar  
1 cup butter  
2 eggs  
2 cups all purpose flour  
1 tsp. baking soda  
1 tsp. baking powder  
½ tsp. salt  
2 cups oatmeal  
2 cups Rice Krispies**

- 1. Cream the sugars with butter and add eggs.**
- 2. Sift flour with the soda and baking powder.**
- 3. Add the two together and mix well.**
- 4. Fold in oatmeal and Rice Krispies.**
- 5. Bake on a greased cookie sheet at 375F for 10-12 minutes.**

### **NORWEGIAN PECAN COOKIES**

**1 cup powdered sugar  
3 ½ cups all purpose flour  
½ tsp. salt  
2 cups pecans – chopped fine  
1 pound soft butter  
1 tsp. vanilla**

- 1. Cream butter with powdered sugar.**
- 2. Add nuts, then flour, salt and vanilla.**
- 3. Chill batter overnight.**
- 4. Form into balls the size of walnuts.**
- 5. Bake at 325F for 12-15 minutes, until set but not brown.**
- 6. While still warm roll in powdered sugar – re-roll when cooled.**

### **WHITE POWDERED SUGAR COOKIES**

**1 cup butter  
1 ¾ cup powdered sugar  
2 ¼ cups all purpose flour  
1 cup pecans  
1 tsp. vanilla**

**Mix all ingredients together one at a time.  
Form into small long rolls and slice a half-inch thick.  
Bake at 325F for 10-12 minutes.  
Dust with powdered sugar while still warm.**



### **COCONUT CRUNCH DROPS**

**½ cup shortening**  
**½ cup butter**  
**1 cup brown sugar**  
**1 cup sugar**  
**2 eggs**  
**2 cups sifted all purpose flour**  
**1 tsp. soda**  
**¼ tsp. salt**  
**1 tsp. vanilla**  
**2 cups oatmeal**  
**2 cups Rice Krispies**  
**1 cup coconut**

- 1. Cream shortening and butter - add the sugars.**
- 2. Add eggs, one at a time mixing well after each egg.**
- 3. Sift flour, soda and salt – add to creamed mixture.**
- 4. Add vanilla, oatmeal and Rice Krispies and lastly fold in the coconut.**
- 5. Bake at 325F for 12-15 minutes on an ungreased cookie sheet.**

### **MABEL'S GLAZED PINEAPPLE COOKIES**

**2 cups all purpose flour**  
**1 ½ tsp. baking powder**  
**¼ tsp. baking soda**  
**¼ tsp. salt**  
**¾ cup crushed pineapple – drained**  
**½ cup butter**  
**1 cup brown sugar**  
**1 egg**  
**1 tsp. vanilla**

- 1. Sift flour with baking powder, soda, salt and set aside.**
- 2. Drain pineapple thoroughly and save the syrup for another part of the recipe.**
- 3. Set oven at 325F and grease a cookie sheet.**
- 4. Work butter, sugar and eggs together and add pineapple and vanilla.**
- 5. Fold in flour combination last of all.**
- 6. Drop by teaspoon on to cookie sheets and bake to a golden brown.**
- 7. Remove from sheets and cool – then glaze.**

### **PINEAPPLE GLAZE**

**1 cup powdered sugar**  
**2 TBSP pineapple syrup – drained from crushed pineapple**  
**Makes 3 ½ dozen small cookies. Store in tight container.**  
**Better after first day, as they mellow when stored.**

### **"BEST" CHEWY OATMEAL COOKIES**

1 ¼ cup butter  
¾ cup brown sugar  
½ cup sugar  
1 egg  
1 tsp. vanilla  
1 ½ cup all purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. cinnamon  
¼ tsp. nutmeg  
3 cups rolled oats

1. Beat butter and sugars until fluffy.
2. Beat in eggs and the vanilla
3. Sift flour with the soda, salt, cinnamon and nutmeg.
4. Fold in the oats and mix well.
5. Drop by teaspoonfuls on to a greased cookie sheet.
6. Bake at 375F for 8-9 minutes.

### **CHOCOLATE CHIP OATMEAL COOKIES**

½ cup butter  
½ cup shortening  
¾ cup brown sugar  
¾ cup sugar  
2 eggs – unbeaten  
1 tsp. baking soda  
1 TBSP hot water  
2 to 2 ½ cups all purpose flour  
1 tsp. salt  
1 cup chopped walnuts  
7 oz. semi sweet chocolate chips  
1 tsp. vanilla  
2 cups rolled oats

1. Cream shortening and butter with the sugars and egg.
2. Add baking soda you've dissolved in hot water.
3. Sift flour with salt and add to the other ingredients.
4. Add vanilla, nuts and chips and lastly add the oats.
5. Drop on greased cookie sheet with teaspoon and bake at 350F for 12-15 minutes.

*Strange to see how a good dinner and feasting reconciles everybody.*

**Samuel Pepys (1633-1703)**



## **OATMEAL BANANA RAISIN COOKIES**

**Makes About 3 ½ Dozen Cookies**

**1 ½ cups all purpose flour**  
**1 cup sugar**  
**½ tsp. baking powder**  
**1 tsp. salt**  
**¾ tsp. cinnamon**  
**¾ cup butter**  
**1 beaten egg**  
**1 ¾ cups quick oats**  
**1 cup ripe mashed banana**  
**¾ cup raisins**

- 1. Sift flour with sugar, baking powder, salt and cinnamon.**
- 2. Cream softened butter and eggs together and add to the dry ingredients.**
- 3. Add oats, bananas and raisins - mix well.**
- 4. Bake for 12-15 minutes at 375F on a greased cookie sheet.**

## **OUTRAGEOUS OATMEAL PEANUT BUTTER COOKIES**

**1 cup brown sugar**  
**1 cup sugar**  
**1 cup shortening**  
**1 cup peanut butter**  
**3 eggs**  
**1 tsp. baking soda**  
**1 tsp. salt**  
**1 ½ cups all purpose flour**  
**1 tsp. vanilla**  
**2 cups quick oats**

- 1. Cream sugars with shortening then fold in the peanut butter and eggs.**
- 2. Sift the dry ingredients together and blend with the creamed mix.**
- 3. Fold in vanilla and oats.**
- 4. Drop by teaspoonfuls on to greased cookie sheet.**
- 5. Bake for 15 minutes at 350F.**

***The rule is, jam tomorrow and jam yesterday, but never jam today.***

**Lewis Carroll**

## **ORANGE OATMEAL COOKIES**

**Yields About Five Dozen Cookies**

2 cups all purpose flour  
½ tsp. salt  
1 tsp. soda  
1 cup shortening  
1 cup sugar  
2 eggs  
1/3 cup orange juice  
1 TBSP grated orange rind  
1 tsp. vanilla  
2 cups rolled oats  
1 cup chopped dates  
½ cup chopped walnuts

1. Sift together the flour, salt and soda.
2. Cream softening and sugar.
3. Add eggs, orange juice, orange rind and vanilla.
4. Add the above dry ingredients to creamed mix.
5. Add oats, dates and nuts.
6. Drop on ungreased cookie sheet by teaspoonful -bake at 400F for 12-15 minutes.

## **BUTTERMILK OATMEAL COOKIES**

*Makes About Five Dozen Cookies*

½ cup shortening  
½ cup butter  
1 ½ cups brown sugar  
2 eggs  
½ cup buttermilk  
1 ¾ cup all purpose flour  
1 tsp. soda  
1 tsp. baking powder  
1 tsp. salt  
1 tsp. cinnamon  
1 tsp. nutmeg  
3 cups quick oats  
½ cup raisins  
½ cup chopped walnuts

1. Cream shortening, butter, sugar and eggs until fluffy and stir in buttermilk.
2. Sift flour with soda, baking powder, salt and spices.
3. Stir sifted ingredients into the creamed mixture.
4. Stir in the oats, raisins and nuts and scoop on to greased cookie sheet.
5. Bake at 400F for 8-9 minutes.



## **FROSTED OAT COOKIES WITH CHOCOLATE MARSHMALLOW ICING**

**Makes Five Dozen Cookies**

### **MIX TOGETHER**

**3 cups oatmeal  
1 cup brown sugar  
1 cup all purpose flour**

**Add 1 cup melted Crisco and 1 tsp. soda diluted in  $\frac{1}{4}$  cup boiling water and a pinch of salt.**

**Form into a roll and chill two hours.  
Slice thin and bake for 8-10 minutes at 400F.**

### **FROSTING**

**Melt 12 large marshmallows with 1 TBSP butter,  $\frac{1}{4}$  cup water and 3 squares of chocolate.**

**Blend well and beat in 2 cups powdered sugar.**

## **REALLY OLD FASHIONED OATMEAL COOKIES**

**Looks like this recipe can be traced back to at least 1906.**

**Don't expect anyone to make this recipe since it's not very tasty to the modern palate, but it's fun to look at some of these old recipes.**

**1  $\frac{1}{2}$  cup brown sugar  
3 cups rough steel cut oatmeal  
1 cup lard  
2 cups eggs  
a little flour and a pinch of salt  
1 tsp. baking soda with a little bit of hot water.**

- 1. Cook the oatmeal for about twenty minutes and drain.**
- 2. Wait for oatmeal to cool.**
- 3. Stir in lard and eggs with flour and salt.**
- 4. Add the dissolved baking soda.**
- 5. Bake in moderate oven until nice and brown.**

***It is contrary to the will of God to eat delicate foods hastily.***

**Chang Chao**

## **SNICKERDOODLES**

Love the name! Tried to do a little research about the name and origin of the snickerdoodle cookie and there's really not much there. I do know that this cookie has been around since the late 1800's. I have dozens of recipes for this particular cookie and they're pretty much all the same.

### **Make Three to Four Dozen Cookies**

$\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup butter  
1  $\frac{1}{2}$  cups sugar  
2 eggs  
2  $\frac{3}{4}$  cup sifted all purpose flour  
2 tsp. cream of tartar  
1 tsp. baking soda  
 $\frac{1}{4}$  tsp. salt

1. Cream together the shortening with butter, sugar and eggs.
2. Sift flour with cream of tartar, soda and salt.
3. Blend creamed ingredients with the dry and form into balls the size of walnuts.
4. Roll balls in mixture of 2 TBSP sugar with 1 tsp. cinnamon and 1 tsp. cloves.
5. Place on ungreased cookie sheet two inches apart and bake at 375F for 10 minutes.

## **PRUNE DROP COOKIES**

Makes 5 to 6 dozen cookies

$\frac{2}{3}$  cup room temperature shortening  
2 cups dark brown sugar

Cream together and add two whole eggs, one at a time.  
Add the following but mix the dry ingredients first.

3  $\frac{1}{2}$  cups all purpose flour  
1 tsp. baking powder  
1 tsp. baking soda  
 $\frac{1}{2}$  tsp. salt  
1 tsp. cinnamon  
1 tsp. vanilla  
 $\frac{1}{2}$  cup milk  
1 cup chopped and cooked prunes  
 $\frac{1}{2}$  cup chopped walnuts

1. Once you have blended together the above ingredients add the prunes and nuts last.
2. Drop from a teaspoon on to a cookie sheet
3. Bake 12-15 minutes at 350F.



## THE \$250 COOKIE RECIPE

*Just had to include the \$250 cookie recipe for fun!*

The story is an “urban legend” and the folks at Neiman -Marcus swear it’s not true, but I still see it pop up on the internet from time to time.

The story was reinvented a few years back, but this time it was Mrs. Field’s Cookies who overcharged for a cookie recipe.

Most everyone is somewhat familiar with the story of the woman who dined at Neiman-Marcus in Dallas. Supposedly she asked for the delicious cookie recipe and was told it would cost two-fifty. When she received her credit card bill the next month the charge was \$250. When she called about the charge Neiman-Marcus told her it was non-refundable. The woman swore she’d give the recipe for free to anyone who wanted it and wants everyone else to also pass it along.

With all the negative publicity Neiman-Marcus wants this recipe and it’s story to be used by anyone for free of charge.

**Watch Out, It’s a Big Recipe!!**

**Makes About 110 Cookies**

2 cups butter  
2 tsp, baking soda  
5 cups oatmeal – beat to a fine powder in a blender  
8 oz. Hershey bar – grated  
2 tsp. baking powder  
2 tsp. vanilla  
4 cups all purpose flour  
2 cups sugar  
24 oz. chocolate chips  
1 tsp. salt  
4 eggs  
3 cups chopped walnuts

1. Cream butter and sugars
2. Add eggs and vanilla, mix well.
3. Add flour, oatmeal, salt, baking powder and soda.
4. Add chocolate chips, Hershey bar and nuts.
5. Roll into balls and place two inches apart on a cookie sheet.
6. Bake 10 minutes at 375F.

*Reminds me of my safari trip to Africa.*

*Somebody forgot the corkscrew and for several days we had to live on nothing but food and water.*

**W. C. Fields**

# *Christmas & Holiday Cookies*

*“...and visions of sugar plums danced in their heads”*

**Twass the Night Before Christmas**

## **The Straw Christmas Wreath**

*The Age Old Story Remains the Same Today.*

*The Straw a Symbol of Humbleness and Simplicity.*

*The Grapes And Wheat Representing the Sacrament  
Of Holy Communion.*

*(The Crèche Itself Depicting the Shepherds Kneeling in Humbleness at the  
Manger on that First Christmas Morning.)*

*And...the Rich Velvet representing the Kings and Princes that Arrived to  
Kneel and Bow Down at the Manager Twelve Days Later On.*

*The Story of Christmas and It's Truly Religious Significance is  
Represented in This Simple Wreath.*

**The Author is Listed As: Helen V. 1967**

**Here's a wonderful assortment of Christmas and holiday time cookies  
that you just don't see much any more.**

**I know many of these date back to the turn of the 20<sup>th</sup> century.**

**Hope you enjoy the selection I've chosen.**

**There's an old German saying that translates, “nothing says love like an  
old fashioned cookie.”**

*Christ is the Reason for the Season*

**Wally Bronner – Owner Bronner's Christmas Wonderland**

## WHY A CHRISTMAS TREE?

*Legend has it that Martin Luther – back in 1500 - was returning home one early December's eve when he was struck in awe at the sight of a snow laden evergreen shimmering and sparkling in the light of a full moon. As Christmas approached, Luther remembered that night and brought an evergreen tree into his home and had his children light it with candles in celebration of Christ's birth.*

## WHEN DID THE TRADITION OF CHRISTMAS TREES BEGIN IN AMERICA?

*The earliest settlers in America were English Puritans.*

*Christmas trees were not part of their holiday festivities.*

*Christmas trees were introduced to America by the Hessian troops during the American Revolution. Germany sent Hessian mercenaries to fight for the British against the American patriots. King George III, after all, was half German and his wife was German nobility. About 1000 of the toughest Hessian troops were stationed in Trenton, New Jersey just across the Delaware River from General George Washington's tattered and nearly defeated volunteer militia.*

*It is said that the Americans could actually hear Hessians across the river sing "Silent Night" on Christmas Eve.*

*On Christmas Day, after Washington knew the Hessian troops had spent their day celebrating, the Americans crossed the Delaware River in pitch darkness and surprised the Hessians as they slept.*

*Remember the painting of Washington crossing the Delaware? This was a major turning point, giving the Americans a morale boost and eliminating a sizeable threat.*

*Of the approximate 30,000 Hessians sent to America about 8,000 remained in the new colonies and settled in after the war, bringing their Christmas traditions with them, including the Christmas tree.*

## A PERSONAL FOOTNOTE TO THIS STORY

*My mother's maiden name is Eckert – Prussian in origin. Many of her ancestors were Prussian and Hessian army mercenaries back in the 1700's. Some were even high-ranking officers.*

*Most joined because jobs were scarce and if you didn't own land the military was a good option. Research done by various members of the Eckert family verify that two Eckerts and very possibly more were part of the Hessian army sent to fight in the American Revolution.*

*Don't know if they were stationed in Trenton, New Jersey, but it could be!*



## **If You're German....**

**You Know all About Springerle and Lebkuchen.**

**These two traditional cookies have been around since the Middle Ages.  
No German Christmas cookie platter is complete without them.**

**Lebkuchen originated back in the 1400's in the city of Nuremberg. Located at the crossroads of Europe, Arab traders frequently sold their treasures of exotic spices from the Orient in Nuremberg markets. Fragrant aromas of cinnamon, ginger, cloves, anise and fennel filled the Nuremberg Christmas market each season. Almonds from Spain were readily available. Honey from nearby Black Forest beehives - the primary source of sweeteners for baking during that time- was in common use since the early 12<sup>th</sup> century. All one needed was a little flour and you had all the fixings for Lebkuchen. Local monks baked the first Lebkuchen, but soon baker's guilds began making this special Christmas treat. To this day the Nuremberg Lebkuchen is the standard by which all are judged.**

**Springerle also have a medieval origin.**

**Springerle means "little knights" and can be traced to the times of Martin Luther and the Renaissance. Pure white as snow, these cookies with their distinctive embossed designs are a staple of any German Christmas celebration. To this day each cookie is lovingly embossed with a traditional figure imprinted with a springerle board or rolling pin. Personally I prefer the boards to the pins – they make an impression that holds up better during baking.**

**Anise seed is the predominant spice used in springerle – very similar to licorice in flavor.**

**When I was a kid we had a cocker spaniel that would do just about anything for a springerle. For whatever reason he loved the flavor of anise.**

**Of course, being kids, we tormented the poor thing, making him do all kinds of tricks to get his reward. We even used to hide pieces of springerle under the couch cushions and rugs just to see how long it would take for him to find them.**

**I think our dog ate more springerle each Christmas than all five of us kids together.**

## **ANISE COOKIES**

**Aunt Christina Weber Style (that's what the recipe says)**

**6 eggs**

**3 ½ cups powdered sugar**

**Mix at medium speed on an electric mixer**

**Next Add**

**4 cups all purpose flour**

**1 tsp. baking powder**

**1 TBSP anise seeds**

**Mix all ingredients well.**

**Drop heaping teaspoons of dough on greased cookie sheet.**

**Bake 15-20 minutes at 325F.**

**Let stand overnight to crisp up.**

## **ZEHNDER'S RESTAURANT ANISE COOKIES**

**Christmas cookies have always been a part of the festivities in the restaurant. Counting all the different varieties we probably bake over a thousand dozen each year.**

**2 cups sugar**

**4 eggs**

**1 tsp. anise seeds**

**2 ¾ cup all purpose flour**

**2 tsp. baking powder**

- 1. Beat sugar and eggs together until fluffy.**
- 2. Sift flour and baking powder**
- 3. Blend dry and wet ingredients together and add anise seeds.**
- 4. Drop in balls on a greased cookie sheet and bake at 300F for 25-30 minutes.**

***The Best Christmas Gift of All is the Presence of a Happy Family All  
Wrapped Up With One Another.***

**BASLER BRUNSLI**  
**(Chocolate Almond Cookies)**

**1 ½ cup almonds**  
**1 cup sugar**  
**½ cup powdered sugar**  
**6 oz. semi sweet chocolate chips**  
**1 tsp. cinnamon**  
**½ tsp. ground cloves**  
**2 large eggs**

- 1. Combine almonds with sugars and grind until fine in a food processor. Its' easier than the old fashioned grinder specified in the original recipe.**
- 2. Add chocolate chips and continue in processor until fine.**
- 3. Add spices and egg whites and mix dough until blended.**
- 4. Chill dough for one hour.**
- 5. Sprinkle countertop liberally with sugar and roll out dough to a half-inch thick.**
- 6. Cut out cookies into heart shapes (about 2" in diameter) and place on cookie sheet lined with parchment paper.**
- 7. Pre-heat oven to 350F. Put cookies in oven and turn down to 325F.**
- 8. Bake about fifteen minutes or until firm. Do not overbake or cookies will be rock hard.**

**BERLINER PRETZELS**

**1 cup butter**  
**½ cup sugar**  
**2 cups all purpose flour**  
**2 beaten eggs**  
**2 yolks from hard-boiled eggs.**

- 1. Cream butter and sugar together.**
- 2. Add eggs, flour and very finely smashed yolks.**
- 3. Roll into small ropes about five inches long and fold into a pretzel shape.**
- 4. Sprinkle with coarse pastry sugar – press into dough lightly.**
- 5. Lay on greased cookie sheet and bake at 350F 10-15 minutes – slightly tan, but not brown in color.**



### **SANTA'S SUPERSTITIONS**

- *To be healthy throughout the year eat an apple on Christmas Eve.*
  - *Snow on Christmas means a green Easter.*
  - *On Christmas Eve at midnight all animals can speak.*
  - *A child born on Christmas Day will have a special fortune.*
- *If you eat raw eggs before eating anything else on Christmas morning you'll be able to carry heavy weights.*

### **BUTTERSCOTCH THINS**

**Makes Eight Dozen**

**1 cup Nestle butterscotch morsels**

**½ cup butter**

**2/3 cup brown sugar**

**1 egg**

**1 2/3 cup all purpose flour**

**¾ tsp. baking soda**

**1/3 cup chopped walnuts**

**¾ tsp. vanilla**

1. Melt butterscotch morsels and butter in a bowl over boiling water.
2. Remove from heat and beat in brown sugar and egg.
3. Sift flour with soda and stir into butter mixture.
4. Add walnuts and vanilla.
5. Chill one hour.
6. Form into a 12" roll and wrap in waxed paper or plastic wrap.
7. Chill overnight.
8. Unwrap dough and slice very thin.
9. Place on ungreased cookie sheet.
10. Bake at 375F for 5-6 minutes.

### **SANTA CINNAMON STICKS**

2 cups sugar  
5 eggs  
2 TBSP. cinnamon  
½ tsp. salt  
1 lb. butter  
2 lbs. all purpose flour  
½ tsp. baking powder

1. Mix sugar with eggs and cinnamon.
2. Sift flour with salt and baking powder.
3. Cream flour mix with butter.
4. Add egg/butter mixes together well.
5. Roll out like you would roll a pretzel – about the size of your pointing finger.
6. Brush with egg yolk and lightly sprinkle with sugar.
7. Bake on ungreased cookie sheet at 350F for 12-15 minutes.

### **BRAZIL NUT BROOMSTICK COOKIES**

2 cups all purpose flour  
½ tsp. salt  
¾ cup soft shortening  
½ cup sugar  
1 egg  
1 tsp. vanilla  
1 tsp. almond extract  
2 cups ground Brazil nuts  
1 cup powdered sugar

1. Heat oven to 350F.
2. Sift flour with salt.
3. Thoroughly mix shortening with next four ingredients.
4. Cut into flour mix.
5. Mix in Brazil nuts.
6. Shape into one-inch balls, then roll between fingers to make two-inch long “broomsticks”.
7. Arrange on ungreased cookie sheet.
8. Bake until done.
9. Cool slightly and roll in powdered sugar.

*The Way You Spend Christmas is More Important Than How Much.*  
**Henry David Thoreau**

## **BRAZIL NUT JUBILEE COOKIES**

**Sift together:**

**1 ½ cups all purpose flour**  
**1 tsp. baking powder**  
**½ tsp. salt**  
**½ tsp. cinnamon**  
**3 tsp. instant coffee**

**Cream:**

**½ cup butter**  
**¾ cup sugar**  
**¼ cup brown sugar**

**Add: 1 egg and 2 tsp. vanilla**

**Chop: 1 cup Brazil nuts (keep ¼ cup for garnish)**

**Blend the nuts and dry ingredients into the creamed mixture, mixing thoroughly.**

**Chill dough about 30 minutes for easy handling.**

**Shape into balls using one TBSP. per cookie.**

**Place on ungreased cookie sheet at 350F and bake for 12-15 minutes.**

**Remove from oven and immediately press one large Hershey's chocolate kiss into the center of each cookie.**

**Garnish each cookie with remaining Brazil nuts.**

## **BACHELOR BUTTONS**

**½ cup shortening**  
**1 cup brown sugar**  
**1 egg**  
**½ tsp. vanilla**  
**2 cups all purpose flour**  
**¼ tsp. salt**  
**1 tsp. baking soda**  
**½ cup shredded coconut**  
**½ cup walnut meats**  
**½ cup candied cherries – cut fine**

- 1. Cream the shortening, egg, vanilla and brown sugar.**
- 2. Sift the dry ingredients and mix with the creamed mix**
- 3. Add coconut, nuts and cherries.**
- 4. Mix well and drop on to greased cookie sheet.**
- 5. Bake at 350F for 12-15 minutes.**

***Reflect Upon Your Present Blessings, of Which Every Man has Plenty;  
Not on Your Past Misfortunes, of Which All Men Have Some.***

**Charles Dickens**



### **BEACON HILL COOKIES**

**Melt one package ( 6 oz.) baker's semi sweet chocolate chips over hot water.**

**Beat 2 egg white with a dash of salt until foamy.**

**Gradually add ½ cup sugar, beating well.**

**Then beat until stiff peaks form.**

**Beat in ½ tsp. vanilla and ½ tsp. white vinegar.**

**Fold in chocolate and ¾ cup chopped walnuts.**

**Drop by teaspoon on greased and floured cookie sheet.**

**Decorate cookies with chopped walnuts.**

**Bake in moderate oven 350F for 10 minutes.**

**Remove immediately.**

### **CHERRY WINKS**

**Sift Together and Set Aside:**

**2 ¼ cups all purpose flour**

**½ tsp. baking soda**

**1 tsp, baking powder**

**½ tsp. salt**

**Blend Together:**

**¾ cup shortening**

**1 cup sugar**

**Add:**

**2 TBSP milk**

**2 eggs**

**1 tsp. vanilla**

**Blend both dry and creamed ingredients and mix well.**

**Add:**

**1 cup chopped pecans**

**1 cup chopped dates**

**1/3 cup drained and chopped maraschino cherries**

**Drop by spoonfuls into 2 ½ cups crushed cornflakes.**

**Toss lightly to coat and form into balls.**

**Place on greased cookie sheet.**

**Top each cookie with a quarter red cherry**

**Bake at 375F for 12-15 minutes**

***It's Christmas Every Time You Let God Love Others Through You...Yes,  
It's Christmas Every Time You Smile at Your Brother and Offer Him a Hand  
Mother Teresa***

**CHOCOLATE KISSES  
(SCHOKOBUSSERL)**

**Makes about 3 Dozen Cookies**

**4 egg yolks**

**1 cup sugar**

**1 ¼ cup ground hazelnuts (you may substitute almonds)**

**½ whole hazelnuts**

**½ cup semi sweet chocolate morsels**

- 1. Beat egg yolks and sugar until light and foamy.**
- 2. Fold in the ground hazelnuts and chocolate morsels.**
- 3. Let dough stand for one hour.**
- 4. Place heaping spoonfuls of dough on greased cookie sheet.**
- 5. Bake at 375F for 15-20 minutes – light brown.**

**ANITA'S COCONUT SWEETIES**

**4 eggs separated**

**1 lb. powdered sugar**

**1 tsp. baking powder**

**1 lb. shredded coconut**

**1 cup all purpose flour if not stiff enough add a little more.**

- 1. Beat egg yolks with powdered sugar.**
- 2. Whip egg whites until stiff peaks.**
- 3. Fold both mixtures together.**
- 4. Fold in coconut and add the flour with baking powder.**
- 5. Spoon on to greased cookie sheet.**
- 6. Bake at 300-325F for 10-12 minutes.**

**CHURCH WINDOWS**

**12 oz. chocolate chips**

**½ cup butter**

**1 cup walnuts**

**10 ½ oz. pkg. mini colored marshmallows**

**Melt chips and butter, then cool.**  
**Add nuts and marshmallows – mix well**  
**Divide mixture in half to form two rolls.**  
**Form rolls and then roll in coconut.**  
**Wrap in waxed paper and chill for 24 hours.**  
**Slice into half-inch cuts.**

**THANK GOD FOR DIRTY DISHES**

*Author unknown*

*Thank God for Dirty Dishes,  
They Have a Tale to Tell.*

*While Others are Going Hungry, We're Eating Very Well.  
With Home and Health and Happiness,  
I Shouldn't Want to Fuss.  
For by This Stack of Evidence  
God's Very Good to Us.*

\*\*\*\*\*

**EDELMAN COOKIES**

**Recipe from Zehnder's of Frankenmuth**

**5 eggs, beaten  
1 lb. brown sugar  
1 tsp. baking soda  
½ tsp. salt  
1 tsp. cinnamon  
¼ tsp. cloves  
1 tsp. vanilla  
3 cups all purpose flour**

- 1. Beat together the eggs and sugar.**
- 2. Add baking soda and mix well.**
- 3. Add spices, vanilla and flour.**
- 4. Drop on to a greased cookie sheet and bake at 300F for 12-15 minutes or until medium brown.**

*A Little Child  
A Shining Star  
A Stable Rude,  
The Door Ajar.  
Yet In That Place  
So Crude, Forlorn,  
The Hope of All  
The World Was Born.  
Anonymous*



## **GERMAN ESSES**

Somehow you also seem to have more yolks than whites left when you're baking Christmas cookies and here's a delicious way to use them up.

**¾ lb. butter**

**¾ lb. sugar**

**1 ¼ lb. all purpose flour**

**9 egg yolks beaten**

**Grated rind of a lemon**

- 1. Cream together the butter and sugar.**
- 2. Add beaten yolks and lemon rind – mix well.**
- 3. Add flour and mix until smooth.**
- 4. Chill dough for an hour.**
- 5. Pinch off pieces of dough a little bigger than a walnut and roll on a floured board until they're about as big around as your little finger.**
- 6. Make each piece into an "S" shape.**
- 7. Place these cookies in the refrigerator overnight.**
- 8. Next day bake at 350F for 5-8 minutes – baked but not browned.**

## **ALICE R. FRUITCAKE COOKIES**

**4 cup all purpose flour**

**1 tsp. baking soda**

**1 tsp. salt**

**1 cup vegetable shortening**

**2 cups brown sugar**

**2 eggs**

**2/3 cup sour milk or buttermilk**

**1 cup chopped pecans**

**1 cup candied cherries – quartered**

**2 cups chopped dates**

**1 cup candied citron – fruit peel**

**Red or Green cherries on top for garnish**

- 1. Sift flour with salt and soda.**
- 2. Cream shortening and brown sugar.**
- 3. Combine the flour and creamed mix – alternating with milk.**
- 4. Fold in the nuts, cherries and fruit peel.**
- 5. Chill dough for several hours.**
- 6. Form into balls about fifty percent larger than a walnut.**
- 7. Flatten on greased cookie sheet and press a cherry in the center**  
**Keep about two inches apart.**
- 8. Bake at 375F for 8-10 minutes.**

**EISEN KUCHLE  
(IRON CAKES)  
Makes Two Dozen**

**A crispy light batter that's deep-fried and dusted with powdered sugar.  
Sometimes they're known as rosettes.  
You need special "irons" often made in the shape of a snowflake or waffle-like  
pattern. We sell them at Zehnder's Foodstore.**

**¾ cup all purpose flour  
1 tsp. sugar  
½ tsp. salt  
1 egg – beaten  
¾ cup milk  
¼ tsp. vanilla**

- 1. Beat eggs slightly with sugar and salt using a large bowl that you've chilled for one hour in a refrigerator.**
- 2. Add milk and flour – beat until smooth.**
- 3. Place the bowl of thin batter in a second bowl a third full of crushed ice so batter is chilled.**
- 4. Heat vegetable oil in a deep skillet or small deep fryer to 350F.**
- 5. Place "iron" in hot oil for one minute.**
- 6. Remove from oil and shake off excess oil, then immediately dip three-quarters of the way into the batter.**
- 7. Allow to dip for 2-3 seconds.**
- 8. Dip in hot oil and submerge for about a minute.**
- 9. Lift up iron and allow rosette to float.**
- 10. Flip over rosette and fry until medium brown.**
- 11. Remove from oil and place on paper towel to drain.**
- 12. Dust with powdered sugar.**

***When the first settlers came to Frankenmuth this same batter was used to produce a springtime specialty (called Holler Streuberli). Instead of an iron they dipped fragrant Elderberry blossoms in batter and fried the blossoms in lard. A wonderful treat – sometimes simple is best.***

## FRANKENMUTH FRUIT FILLED COOKIES

Original Recipe Dates to About 1915-1918

- 2 cups sugar
- 1 cup butter (heirloom recipe says – mother always used lard)
- 2 eggs beaten
- 1 cup sour milk
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1 tsp. salt
- 1 tsp. baking soda
- 3 tsp. baking powder
- 4 ½ cups all purpose flour or more
- 1 cup raisins ground fine
- 1 cup mixed candied fruit
- ½ cup walnuts ground fine

1. Cream sugar with butter and eggs.
2. Sift flour with all dry ingredients.
3. Blend creamed, dry and milk together adding a little of each at a time and mixing well.
4. Stir in raisins, candied fruit and nuts.
5. Roll into a log and cut into ¾ inch thick slices
6. Bake on greased cookie sheet at 350F for 15-20 minutes.

## FRENCH LACE COOKIES

Make Four Dozen Cookies

- 1 cup cake flour
- 1 cup very finely chopped walnuts or pecans – your preference
- ½ cup light corn syrup
- ½ cup shortening
- 2/3 cup brown sugar

1. Blend flour and nuts.
2. Bring corn syrup, shortening and sugar to a boil over medium heat, stirring constantly.
3. Remove from heat and gradually stir in flour/nut blend.
4. Drop batter by level teaspoons about 3" apart on a lightly greased baking sheet..
5. Bake only 8-9 cookies at a time.
6. Bake 5-6 minutes at 375F.
7. Remove from oven and allow to stand for 5 minutes before removing from cookie sheet.

*It is Good to Be Children Sometimes, and Never Better Than at Christmas  
When Its Mighty Founder Was a Child Himself.*

Charles Dickens



## **FRUIT FILLED REFRIGERATOR COOKIES**

**2 cups brown sugar  
1 cup butter  
3 eggs beaten  
4 cups all purpose flour  
½ tsp. cinnamon  
1 tsp. baking soda  
¾ tsp. salt**

- 1. Cream brown sugar with butter and eggs.**
- 2. Sift flour and other dry ingredients together.**
- 3. Combine the creamed and dry ingredients and mix well.**
- 4. Divide dough in half and roll out into a rectangular sheet.**
- 5. Spread with filling and roll up like a jelly roll.**
- 6. Chill in refrigerator for one hour.**
- 7. Cut into ½" slices and place on greased cookie sheet.**
- 8. Bake for 12-15 minutes at 350F.**

### **Filling For Refrigerator Cookies**

**8 oz. chopped dates  
½ cup water  
½ cup sugar  
½ cup chopped walnuts  
Boil until soft and spread on cookie dough.**

## **FRENCH CREAM CHEESE STICKS**

**3 oz. softened cream cheese  
½ lb. butter  
2 cups all purpose flour  
10 TBSP heavy cream  
2 tsp. cinnamon  
½ cup sugar**

- 1. Mix the same as you would make a pie crust.**
- 2. Roll out into thirds – roll dough into a 15" x 20" rectangle.**
- 3. Brush with one beaten egg white**
- 4. Sprinkle generously with sugar**
- 5. Sprinkle with chopped walnuts**
- 6. Pat down the nuts so they stay put.**
- 7. Cut into finger length sticks**
- 8. Bake on ungreased cookie sheet for 12-15 minutes at 350F.**

## GINGER SNAPS

Here's a really old recipe I figure dates to around 1915.

½ cup lard  
1 cup sugar  
1 egg  
¼ cup molasses  
2 cups all purpose flour  
1 tsp. baking soda  
½ tsp. ground cloves  
1 tsp. cinnamon  
1 tsp. ground ginger  
½ tsp. salt  
3 to 4 TBSP milk

1. Cream lard with sugar, egg and molasses.
2. Add dry ingredients, then add milk one TBSP at a time until you have a firm smooth dough.
3. Roll into one-inch balls.
4. Roll each ball into sugar.
5. Place on a greased cookie sheet – flatten with a fork.
6. Bake for 12-15 minutes at 350F.

## HICKORY NUT COOKIES

*Around Frankenmuth the “Cadillac” of Nuts Was Always the Hickory Nut.*

*Each Fall As Kids We Would Go “Nutting”.*

*My Father Knew Where to Find Four Different Varieties of Nuts.*

- 1 lb. hickory nuts – ground coarse  
1 lb. powdered sugar  
whites of 5 eggs – unbeaten  
½ cup all purpose flour  
1 tsp. baking powder
1. Mix all ingredients at once.
  2. Drop on cookie sheet.
  3. Bake at 325F for 12 minutes.

*Christmas Began in the Heart of God.  
It is Complete Only When It Reaches the Heart of Man.*  
Anonymous

**INDES HERB TEA CAKES**  
**Makes Four Dozen Cookies**

2 TBSP instant tea  
¼ cup lemon juice  
2 TBSP grated lemon rind  
2 tsp. caraway seeds  
2 tsp. toasted sesame seeds  
½ cup butter  
2 cups sugar  
2 eggs – beaten  
4 cups all purpose flour  
1 tsp. baking soda  
1 tsp. salt

1. In a small bowl combine tea with lemon juice, rind, caraway and sesame seeds.
2. In a large mixing bowl cream the butter and sugar until light and fluffy.
3. Blend in eggs and tea/spice mixture.
4. Sift flour with soda and salt.
5. Stir into the creamed mixture.
6. Shape into four rolls one inch diameter and wrap in floured waxed paper.
7. Chill for at least three hours.
8. Preheat oven to 400F.
9. Cut rolls into 1" slices.
10. Bake 10-12 minutes on greased cookie sheet.
11. Remove from oven and cool.
12. Glaze with powdered sugar icing.

*There is No Name So Sweet On Earth,  
No Name So Sweet in Heaven,  
The Name, Before His Wondrous Birth,  
To Christ the Savior Given.*  
George W. Bethune

*Christmas is the Season for Kindling the Fire of Hospitality in the Hall,  
the Genial Flame of Charity in the Heart.*  
Washington Irving



### **MOLASSES LEBKUCHEN**

**4 cups sugar**

**4 eggs**

**4 cups molasses – 2 dark/2 light**

**1 TBSP salt**

**3 TBSP vinegar**

**1 TBSP cinnamon**

**2 TBSP anise seeds**

**1 TBSP fennel seeds**

**3 TBSP baking soda dissolved in one cup warm water**

**1 lb. chopped almonds**

**1 lb. mixed candied fruit**

**Mix all these ingredients together adding only enough flour to make a stiff dough.**

**Finish mixing by hand to get in enough flour.**

**Let the dough set overnight in the refrigerator.**

**Roll to about ¼" thickness.**

**Cut into 2 ½" x 1 ½" cookies.**

**Frosting**

**¾ lb. powdered sugar**

**3 eggs – slightly beaten**

**Spread enough on each cookie.**

**Put a half almond on top and bake at 350F until done – 10-12 minutes**

**Store in airtight container to keep soft.**

### **HONEY LEBKUCHEN**

**2 cups honey**

**2 cups sugar**

**2 eggs**

**½ lb. citron**

**1 cup chopped almonds**

**4 ½ TBSP vinegar**

**½ TBSP cloves**

**½ TBSP anise seeds**

**½ TBSP fennel powder**

**1 ½ TBSP baking soda dissolved in ½ cup warm water**

**½ tsp. salt**

**1 ½ tsp. cinnamon**

**Mix these ingredients together adding enough flour to make a stiff dough.**

**Let dough set in refrigerator overnight**

**Roll out into ½" thick and cut into two inch squares**

**Frosting**

**2 eggs beaten with fork**

**Add powdered sugar until you have a thin paste**

**Top with a half almond and bake at 350F until done, about 12-15 minutes**

## **NUREMBERG LEBKUCHEN**

**4 cups molasses**

**4 eggs**

**4 cups sugar**

**½ lb. citron**

**1 cup peanuts**

**1 lb. almonds**

**9 TBSP white vinegar**

**1 TBSP ginger**

**1 TBSP anise seed**

**1 TBSP fennel powder**

**1 tsp. salt**

**3 tsp. cinnamon**

**3 TBSP baking soda with 1 cup warm water**

**Enough flour to make a stiff dough - Chill dough overnight**

**Roll out ¼" thick on a lightly floured cutting board.**

**Cut into oblongs 2 ½" x 1 ½"**

**Brush with frosting of 2 eggs beaten with powdered sugar**

**Place on a greased cookie sheet one-inch apart – Bake 10-12 minutes at 400F**

**Remove from cookie sheets immediately after removing from oven.**

## **CHRISTMAS HONEYCAKES (LEBKUCHEN)**

**4 oz. honey**

**4 oz. molasses**

**6 oz. brown sugar**

**1 egg**

**1 TBSP lemon juice**

**1 TBSP grated lemon rind**

**1 lb. all purpose flour**

**1 tsp. baking soda**

**1 level tsp. – cinnamon, cloves, allspice and nutmeg**

**2 oz. finely chopped candied fruit peel**

**2 oz. chopped walnuts**

**1. Heat the honey and molasses to blend and then cool.**

**2. Stir in sugar, beaten egg, lemon juice and grated rind.**

**3. Sift together the flour, soda and spices – stir into the honey syrup.**

**4. Mix in the chopped fruit peel and nuts - hand kneed until blended well.**

**5. Cover and chill overnight.**

**6. Next day roll out small pieces at a time to ¼" thickness and cut into fingers  
2 ½" x 1 ½".**

**7. Bake on greased cookie sheet at 400F for 10-15 minutes.**

**8. Remove from oven and immediately glaze.**

**Glaze**

**Boil together 8 oz. sugar with ¼ pt water until thick enough to run from a spoon in a thread. Stir in 2 oz. powdered sugar and when clear brush on the baked cookies.**

## **BLACK FOREST LEBKUCHEN**

**Makes Six Dozen Cookies**

**½ cup honey  
½ cup molasses  
¾ cup brown sugar  
1 egg  
1 TBSP lemon juice  
1 tsp. grated lemon rind  
2 ¾ cup all purpose flour  
½ tsp. baking soda  
1 tsp. cinnamon  
1 tsp. cloves  
1 tsp. allspice  
1 tsp. nutmeg  
1/3 cup chopped citron  
1/3 cup chopped walnuts**

- 1. Mix honey and molasses, bring to a boil and stir in sugar.**
- 2. Add lemon rind and juice.**
- 3. Stir dry ingredients together and blend in.**
- 4. Mix in citron and nuts.**
- 5. Chill dough overnight.**
- 6. Heat oven to 400F.**
- 7. Roll out a small amount of dough at a time while keeping the rest chilled.**
- 8. Roll out ¼" thick on a lightly floured board.**
- 9. Cut into 2 ½" x 1 ½ " oblongs.**
- 10. Place 1" apart on a greased cookie sheet.**
- 11. Bake 10-12 minutes or until no imprint remains when touched lightly.**
- 12. Brush icing over cookies immediately after removing from oven.**
- 13. Cool and store in an air-tight container to maintain softness.**

### **Glazed Icing**

**Blend 1 cup sugar with ½ cup water in a small saucepan.**

**Boil until first indication of thread appears – 230F on candy thermometer.**

**Remove from heat and stir in ¼ cup powdered sugar.**

**If icing becomes sugary while brushing cookies, reheat and add a little warm water until clear again.**

***Christmas My Child is Love in Action.  
Every Time We Love, Every Time We Give,  
It's Christmas  
Dale Evans***



**MRS. HENRY ZINK'S LEBKUCHEN**

**4 cups sugar  
4 cups molasses  
Cook slow just so it bubbles – cool.**

**4 eggs  
1 lb. candied citron – ground  
1 lb. almonds – ground and be sure to use almonds (that's what it says)  
9 TBSP vinegar  
3 TBSP baking soda in one cup of hot water  
1 tsp. salt  
3 tsp. cinnamon  
2 TBSP ginger  
1 TBSP cloves  
1 TBSP anise seeds  
1 TBSP caraway seeds  
Enough flour to make a stiff dough (12-16 oz.)**

- 1. Beat eggs into the cooled syrup and add all the remaining ingredients.**
- 2. Hand kneed the dough adding just enough flour to form a stiff dough.**
- 3. Chill overnight.**
- 4. Roll out to ¼" thick and cut into 2 ½" x 1 ½" cookies.**
- 5. Brush with icing of 4 eggs with one pound powdered sugar and top with a half almond or a few pieces of citron.**
- 6. Place on greased cookie sheet and bake at 375F for 10-15 minutes.**

***Dessert is Probably the Most Important Stage of the Meal, Since It Will Be  
the Last Thing Your Guests Remember Before They Pass Out All Over the  
Table.***

**William Powell**

***He Who Has Not Christmas in His Heart  
Will Never Find It Under a Tree.***

**Roy Smith**

**LECKERLI**  
**Makes About Five Dozen Cookies**

$\frac{3}{4}$  cup honey  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  tsp. grated lemon peel  
 $\frac{1}{4}$  tsp. cinnamon  
 $\frac{1}{4}$  tsp. ground black pepper  
 $\frac{1}{4}$  tsp. nutmeg  
 $\frac{1}{4}$  tsp. ground cloves  
 $\frac{2}{3}$  cup fine diced candied citron  
1  $\frac{1}{4}$  cups sliced almonds  
 $\frac{1}{4}$  cup Kirsch – cherry flavored liquor  
2 cups plus 2 TBSP all purpose flour  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{2}{3}$  cup powdered sugar  
1  $\frac{1}{2}$  TBSP water

1. Combine honey with sugar, lemon peel and all the spices in a saucepan and cook over low heat for 2-3 minutes, stirring to insure all ingredients mix together.
2. Remove from heat and stir in citron, 1 cup almonds and the Kirsch.
3. Sift flour and soda – add to the mixture.
4. Wrap in plastic wrap and refrigerate 2-3 hours.
4. Flour your work counter and roll dough out in a 12" square about  $\frac{1}{2}$ " thick.
5. Transfer dough to a piece of bakers' parchment paper.
6. Poke with a fork all over and scatter remaining almonds on the dough.
7. Cover with plastic wrap and chill overnight.
8. Pre-heat oven to 400F.
9. Mix powdered sugar with water and remaining Kirsch.
10. Bake for 12-14 minutes – until brown.
11. Immediately after removing from oven brush with the Kirsch/sugar glaze.
12. Cut into finger sized strips – 3" x 1".

*Happy, Happy Christmas, That Can Win Us Back to the Delusions of our  
Childish Days; That Can Recall to the Old Man the Pleasures of His  
Youth; That Can Transport the Sailors and the Traveler, Thousands of  
Miles Away, Back to His Own Fire-Side and His Quiet Home!*  
Charles Dickens – The Pickwick Papers 1836

## MYSTERY FILLED COOKIES

½ cup shortening  
½ cup sugar  
2 eggs  
1 tsp. vanilla  
1 ½ cups all purpose flour  
½ tsp. baking powder  
½ tsp. salt  
¼ cup milk

½ square unsweetened chocolate  
4 dozen pitted dates  
4 dozen walnut halves

1. Cream the shortening with sugar, vanilla and eggs.
2. Sift together the flour with baking powder and salt.
3. Fold the dry and creamed mixtures together.
4. Slowly add milk and work in slowly.
5. Divide dough in two.
6. Keep half plain and add melted chocolate to the other half.
7. Take a half walnut and push it into the center of a date – repeat using all the dates.
8. Taking about a TBSP of dough wrap around the nut stuffed date – you'll have half-plain and half-chocolate cookies.
9. Drop on to a greased cookie sheet and bake at 350F until firm to the touch.
10. For smaller cookies cut date in half and use smaller pieces of walnut.
11. When you take them out of the oven decorate with red or green candied cherries.

## HOLIDAY PECAN COOKIES

Two egg whites beaten stiff  
ADD  
1 1/8 cup brown sugar  
2 cups pecan – chopped fine  
1 tsp. vanilla  
2 TBSP all purpose flour – add last

Bake at 250F for 10 minutes

*May Peace Be Your Gift at Christmas and Your Blessing All Through the Year.*

**Author Unknown**



## **PECAN TASSIES**

### **Cheese Pastry**

**3 oz. package cream cheese**

**½ cup butter**

**1 cup all purpose flour**

- 1. Allow cheese and butter to soften to room temperature.**
- 2. Blend cheese and butter together and stir in the flour.**
- 3. Chill for one hour.**
- 4. Shape into two dozen one inch balls.**
- 5. Press dough balls into small ungreased muffin tins – pressing against the bottom and up the sides to the top of the pan.**

### **Filling**

**1 egg**

**¾ cup brown sugar**

**1 TBSP softened butter**

**1 tsp. vanilla**

**dash of salt**

**2/3 cup coarsely broken pecans**

- 1. Beat together egg, sugar, butter, vanilla and salt until smooth.**
- 2. Divide half the pecan pieces among the pastry lined cups.**
- 3. Add egg mixture and top with remaining pecans.**
- 4. Bake at 350F for 25 minutes or until filling sets.**
- 5. Cool and remove from pans.**

## **PEPPERMINT PUFFS**

**Makes Three and a Half Dozen**

**¾ cup butter**

**1 tsp. vanilla**

**¼ cup sugar**

**2 cups all purpose flour**

**1 egg – separated**

**½ cup crushed peppermint candy canes**

**½ cup sugar**

**42 chocolate kisses**

- 1. Cream butter and sugar, then add vanilla.**
- 2. Stir in egg yolk and flour – a quarter cup at a time.**
- 3. Stir in the candy canes**
- 4. Roll into 1" balls.**
- 5. Beat egg white slightly.**
- 6. Dip balls in whites and then in sugar – coating completely.**
- 7. Place a chocolate kiss in the center of each cookie**
- 8. Bake on ungreased cookie sheet at 350F for 15 minutes.**
- 9. Remove from cookie sheet immediately after taking out of oven.**

### **PFEFFERNUSSE**

2 cups brown sugar  
2 eggs  
1 tsp. baking soda  
1 TBSP hot water  
1 cup fine chopped hazelnuts or almonds  
2 tsp. cinnamon  
1 tsp. nutmeg  
3 cups all purpose flour  
1 cup powdered sugar – for rolling cookies in after baking

1. Mix sugar with well-beaten eggs.
2. Add soda dissolved in hot water.
3. Add the nuts and sift in spices with the flour.
4. Add more flour if needed to make a dough stiff enough to roll.
5. Roll out until the dough is 1/8" thick.
6. Cut into round about as large as a quarter and bake at 400F until golden brown.
7. Remove and roll while still hot in powdered sugar.
8. When cool re-roll in powdered sugar.

### **RAHM-RINGEL (CREAM RINGS)**

½ lb. butter  
1 lb. sugar  
1 lb. all purpose flour  
½ lemon – juice  
4 TBSP whipping cream  
½ lb. almonds coarsely chopped  
3 egg whites

1. Cream together butter with half of the sugar, cream and flour.
2. Chill the mixture for one hour.
3. Preheat oven to 350F.
4. Roll out the dough to about ¼" thick.
5. Cut rings out of the dough and transfer to a cookie sheet.
6. Stir together the rest of the sugar, egg whites and lemon juice.
7. Brush each ring with the egg white mixture and sprinkle with the chopped nuts.
8. Bake at 350F until light brown around the edges.

*Oh, For the Good Old Days When People Would Stop Shopping  
For Christmas When They Ran Out of Money.  
Author Unknown*

## **RUSSIAN TEA COOKIES**

Mix together thoroughly  
1 cup soft butter  
½ cup sift powdered sugar  
1 tsp. vanilla  
Stir together and stir in 2 ½ cups flour and ¼ tsp. salt.  
Mix in ¾ cup finely chopped walnuts  
Chill dough for two hours.  
Roll into 1" balls.  
Place 2 ½" apart on ungreased cookie sheet.  
Bake at 400F until set – 10-12 minutes – but do not brown.  
While still warm roll in powdered sugar.  
When cool re-roll twice in powdered sugar.

## **RUSSIAN ROCKS**

1 ½ cups brown sugar  
1 cup butter  
3 eggs beaten  
1 tsp. cinnamon  
1 tsp. baking soda – dissolved in 1/3 cup hot water  
1 ½ cups golden raisins  
2 cups walnuts  
¼ tsp. salt  
1 ½ lbs. coconut  
3 cups all purpose flour  
  
Add in order given.  
Drop by teaspoonfuls on a greased cookie sheet.  
Bake at 350F for 10-12 minutes.

*Their Old Familiar Carols Play,  
And Wild and Sweet  
The Words Repeat  
Of Peace on Earth, Good Will to Men!*

**Henry Wadsworth Longfellow**



### **SANTA CLAUS COOKIES**

**Cream ½ cup butter and 1 cup sugar.**

**Add 1 beaten egg and 1 tsp. grated orange rind – beat well.**

**Add 1 ¾ cup all purpose flour sifted with 1 tsp. salt and 1 tsp. baking powder.**

**Beat until smooth.**

**Chill until firm.**

**Roll thin and cut with cookie cutters.**

**Transfer to cookie sheet and bake at 325F for 8-10 minutes.**

**Frosting:**

**1 cup powdered sugar**

**¼ cup milk**

**1 tsp. vanilla**

**Color with food colors – red/green/blue/yellow**

### **SNOWBALL CHRISTMAS COOKIES**

**1 cup softened butter**

**½ cup powdered sugar**

**1 tsp. vanilla**

**2 ½ cups cake flour**

**1 tsp. salt**

**¾ cup fine chopped walnuts**

- 1. Mix together the butter with sugar and vanilla.**
- 2. Sift flour and salt together.**
- 3. Combine the creamed ingredients with dry and fold in nuts.**
- 4. Form into one-inch balls and bake at 325F for 30 minutes.**
- 5. Roll in powdered sugar immediately after removing from oven.**
- 6. Re-roll in powdered sugar when cool.**

***Wouldn't Life Be Worth the Living  
Wouldn't Dreams be Coming True  
If We Kept the Christmas Spirit  
All the Whole Year Through?  
Author Unknown***

### **SPRINGERLES – 1961 COLLECTION**

**Makes 4 to 5 Dozen Cookies**

**2 eggs  
1 cup sugar  
2 ¼ cups cake flour  
1 tsp. anise seeds**

- 1. Beat eggs and sugar together thoroughly.**
- 2. Sift the flour.**
- 3. Stir flour into the egg/sugar mixture until the dough is well blended and very stiff.**
- 4. Refrigerate dough for three hours.**
- 5. Roll out dough about an 1/8" thick on a lightly floured counter.**
- 6. Press well floured springerle board or rolling pin down firmly on dough to emboss the designs.**
- 7. Cut each little cookie out with sharp knife or crinkle edge pastry cutter.**
- 8. Let cookies dry on a lightly floured counter that has been sprinkled with anise seeds for at least ten hours at room temperature.**
- 9. Heat oven to 325F and transfer cookies to a lightly greased cookie sheet.**
- 10. Bake 10-12 minutes.**

### **MRS. BAKER'S SPRINGERLES**

**4 eggs  
4 cups powdered sugar  
4 cups sifted cake flour  
1 tsp. baking powder  
2 tsp. anise seeds**

- 1. Beat whole eggs until thick, add powdered sugar gradually on low speed – then beat at medium speed about ten minutes until shiny.**
- 2. Add three quarters of the flour and baking powder gradually.**
- 3. Knead in the remaining flour.**
- 4. Roll into ¼" to ½" thick – press firm with springerle board and cut apart cookies.**
- 5. Allow to dry out overnight on lightly floured counter spread with anise seeds.**
- 6. Bake on lightly greased cookie sheet.**
- 7. Lightly moisten the edges of cookies with water before baking.**
- 8. Bake at 350F for five minutes or until dough is set, then lower heat to 250F until firm but still white – about 12 minutes.**

***Christmas is a Time We All Get Homesick, Even When We're Home.***  
**Wally Bronner – Owner Bronner's Christmas Wonderland**

## SPRINGERLE – ALICE REINHOLD'S RECIPE

9 eggs, separated  
2 lbs. powdered sugar  
9 cups cake flour - approximate  
2 tsp. baking powder  
1 TBSP butter – melted and cooled  
¼ tsp. anise oil  
3 tsp. anise seeds

1. Beat egg white until stiff and gradually add 1 lb. of powdered sugar.
2. Beat egg yolks thick, gradually add 1 lb. powdered sugar.
3. Beat both mixtures together.
4. Mix in butter, anise oil and baking powder sifted with one cup of flour.
5. Add enough of the remaining flour to make stiff dough.
6. Roll out dough to a half-inch thick and stamp with springerle board dusted with flour.
7. Cut cookies out.
8. Lay cookies on lightly floured counter covered with anise seeds.
9. Let set for four hours uncovered at room temperature.
10. Bake at 325F for 10 minutes.

## SPRINGERLES – LENA STROEMER'S RECIPE

1 lb. powdered sugar  
4 eggs – 2 large plus two small eggs  
2 tsp. baking powder  
½ lb. pastry flour  
½ lb. all purpose flour  
½ tsp. anise oil

1. Beat eggs real good at least fifteen minutes.
2. Add sugar and beat five more minutes.
3. Add oil then flour and baking powder.
4. Roll out on floured board not too thin – ½" thick.
5. Press figures from springerle boards on rolled out dough and cut out.
6. Let dry at least eight hours – I make mine in the a.m. and bake after dinner.
7. Place on greased cookie sheet and bake at 275F for 20-25 minutes.

*Christmas in Not a Date or Time of Year  
Christmas is a State of Mind.*



## SUGARPLUM COOKIES

Makes Four Dozen

½ cup butter  
2 slightly beaten eggs  
1 cup sugar  
1 ¼ cups dates cut into very small pieces  
1/3 cup water  
1 cup all purpose flour  
½ tsp. salt  
1 tsp. vanilla  
1 cup pecan – chopped fine  
2 ½ cups Rice Krispies  
red and green colored sugar

1. Heat butter in medium sized skillet over medium heat.
2. When partially melted add eggs and sugar; mix thoroughly.
3. Blend in dates – cook stirring constantly for 5 minutes.
4. Turn heat to low and gradually add flour.
5. Cook, stirring constantly until thick – about 7-10 minutes.
6. Stir in salt, vanilla, pecans and Rice Krispies.
7. Allow to cool to lukewarm.
8. Shape into bells, stars, hearts, Christmas trees or strawberries.
9. Roll in the colored sugars.

## TRAUBENTROPCHEN

*My Uncle Fred Zehnder – My Father's Brother Brought This Recipe Back  
From Germany at the End of World War II – He Was a Baker in the  
Army.*

1 cup shortening  
1 cup brown sugar  
1 ½ cup sugar  
2 eggs – beaten  
1 cup walnuts  
1 tsp. vanilla  
4 cups all purpose flour  
1 tsp. salt  
4 tsp. baking powder

Mix shortening, sugars and eggs. Add dry ingredients, sifted three times.  
Form into ball and chill thoroughly. Roll out on floured counter and cut into circles  
2" in diameter. Cut ¾" circle out of the center of half the cookies.  
Bake at 400F for 8-10 minutes. After cookies are baked spread solid cookies with  
red apple jelly. Press other half on top of jellied cookies.  
Sprinkle with powdered sugar.

# *Bars & Brownies*

Given my choice of desserts I'd probably pick a good gooey brownie or bar over most any other sweet.

As I reviewed all of the bars and brownies in my heirloom collection the one thing that became quite obvious was that today's varieties of bars are much more decadent than those of the past. Most heirloom varieties seem to be along the lines of an applesauce bar or date bar.

So...I've included some fairly new – mid to late 1970's, but absolutely delicious recipes in this category. All other categories are only heirloom recipes.

Hope you don't mind.

In the Zehnder household brownies and bars are normally associated with celebrations and parties. No Fourth of July celebration is complete without frosted brownies.

No trip up north to the woods is planned without the inclusion of powdered sugar topped lemon bars – it's tradition.

I hope you enjoy the selection.

*Just For Fun...*

*As Americans we love our folk sayings:*

*"A stitch in time saves nine."*

*or*

*"Red Sky at night Sailor's delight – red sky in morning sailors take warning."*

*Folk sayings are also popular in Germany where they're called  
BAUERNREGELN*

*Literally translated - Farmers' Rule.*

*Most German folk sayings have to do with weather since that's what's important to farmers, but when you think about it weather is a prime topic for many American sayings - goes back to the Old Farmer's Almanac where many were originated.*

**ROSE HOPE'S APPLE NUT SQUARES**  
**A Very Old Zehnder's Restaurant Recipe**

1 beaten egg  
¾ cup sugar  
½ tsp. vanilla  
½ cup sifted all purpose flour  
¼ tsp. salt  
1 tsp. baking powder  
½ cup chopped unpeeled tart apples  
½ cup broken walnut pieces

1. Combine egg, sugar and vanilla.
2. Sift flour together with dry ingredients.
3. Add to egg mixture and blend well.
4. Stir in apples and nuts.
5. Spread in a greased 8" x 8" baking pan.
6. Bake at 350F for 30 minutes or until done.
7. Cut into squares and served with vanilla ice cream.

**APPLESAUCE SQUARES**

1. Cream ½ cup butter with 1 cup sugar.
2. Add 1 egg and blend well.
3. Sift together: 1 ¾ cup all purpose flour, 1 tsp. baking powder, ½ tsp. salt, 1 tsp. baking soda, 1 tsp. cinnamon, 1/2 tsp. ground cloves.
4. Mix well the dry and wet ingredients.
5. Add: 1 cup applesauce, 1 cup raisins and 1 cup chopped walnuts.
6. Bake at 350F for 25-30 minutes in a greased 9" x 13" baking pan.

*Ein Bienenschwarm in Mai ist wert ein Fuder Heu,  
Ein Bieneschwarm im Jun' ist wert ein fettes Huhn,  
Ein Bienenschwarm im Jul' kaum eine Federspul'.*

A swarm of bees in May is worth a cartload of hay,  
A swarm of bees in June is worth a fat hen,  
A swarm of bees in July is hardly worth a quill.



### **APRICOT BARS**

**2/3 cup dried apricots**

**½ cup softened butter**

**¼ cup sugar**

**1 1/3 cup all purpose flour**

**1 tsp. baking powder**

**¼ tsp. salt**

**1 cup brown sugar**

**2 eggs – well beaten**

**½ tsp. vanilla**

**½ cup walnuts or pecans**

1. Cover apricots with water and bring to a boil for 10 minutes.
2. Drain, cool and fine chop.
3. Mix sugar, butter and one cup flour, press into an 8" x 8" pan.
4. Bake at 375F for 25 minutes or until light brown.
5. Sift together remaining flour, baking powder and salt.
6. Slowly beat brown sugar with eggs, then add flour mixture.
7. Mix well and blend in the vanilla. Nuts and apricots.
8. Spread over the baked layer.
9. Bake at 350F for 30 minutes – cool in pan.
10. Cut into bars and dust with powdered sugar.

### **BLACK WALNUT BUTTERSCOTCH SQUARES**

**6 oz. butterscotch chips or morsels**

**¼ cup butter**

**1 cup brown sugar**

**2 eggs**

**½ tsp. vanilla**

**1 tsp. baking powder**

**¾ cup all purpose flour**

**1 cup chopped black walnuts**

1. Melt butterscotch morsels and butter in a saucepan.
2. Remove from heat and stir in brown sugar until melted.
3. Cool for five minutes.
4. Beat in eggs and vanilla.
5. Sift flour with baking powder, then fold into other ingredients.
6. Add black walnuts and spread mixture into a greased 9" x 13" pan.
7. Bake 25 minutes at 350F.
8. Cut into squares while still warm.

*Eine Katze, von rechts nach links – Gluck bringt's!*  
**A cat crossing your path right to left – brings good luck!**

## **BLONDIES WITH “BURNT” ICING**

**1/3 cup butter**  
**1 ½ cups brown sugar**  
**2 beaten eggs**  
**1 tsp. vanilla**  
**1 cup all purpose flour**  
**1 tsp. baking powder**  
**½ tsp. salt**  
**1 cup chopped pecans**  
**½ cup semi-sweet chocolate chips**

- 1. Melt butter and cream in sugar, eggs and vanilla.**
- 2. Sift flour with baking powder and salt.**
- 3. Fold in flour mix into the creamed mixture and mix well.**
- 4. Fold in pecans and chocolate chips.**
- 5. Pour into a greased 8” x 8” cake pan.**
- 6. Bake at 350F for 20-25 minutes.**
- 7. Cool before adding icing.**

### **Burnt Icing**

**2 TBSP. butter**  
**2 TBSP powdered sugar**  
**¾ tsp. vanilla**  
**half & half to thin out**

- 1. Place butter in small saucepan and heat until butter turns lightly brown and gives off a nut-like aroma.**
- 2. Remove from heat and stir in powdered sugar and vanilla.**
- 3. Add just enough half & half to thin icing if necessary to a spreadable consistency.**
- 4. While still warm spread icing on blondies.**
- 5. Cut into squares while warm for better appearance.**

***Regenbogen anm abend lasst gut Wetter hoffen,  
Regenbogen am morgen lasst fur Regen sorgen.***

**A rainbow in the evening gives hope for good weather,  
A rainbow in the morning gives worry about rain.**

### **BLONDIES DELIGHT**

$\frac{1}{2}$  cup butter  
 $\frac{3}{4}$  cup sugar  
 $\frac{3}{4}$  cup brown sugar  
2 eggs  
2 tsp. vanilla  
1  $\frac{1}{2}$  cups all purpose flour  
1 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
1 cup butterscotch chips  
1 cup vanilla chips  
4 oz. Macadamia nuts – coarsely chopped

1. Cream butter and sugars together.
2. Stir in eggs and vanilla.
3. Sift flour with baking powder and salt.
4. Mixed creamed and dry ingredients together and mix well.
5. Fold in chips and nuts.
6. Bake at 350F for 25-30 minutes in greased 9" x 13" baking pan.

### **"TINY BUBBLES" HAWAIIAN BLONDIES**

$\frac{3}{4}$  cup butter  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{3}{4}$  cup sugar  
3 eggs  
2 cups all purpose flour  
2 tsp. cinnamon  
1 tsp. ground cinnamon  
1 tsp. ground ginger  
2 tsp. baking powder  
 $\frac{1}{2}$  cup sweetened coconut  
 $\frac{1}{2}$  cup dried mangos – chopped  
 $\frac{1}{2}$  cup Macadamia nuts – coarsely chopped

1. Cream together butter and sugars until fluffy – add eggs.
2. Sift flour with baking powder and fold in creamed ingredients.
3. Stir in fruits and coconut.
4. Pour batter into a greased 9" x 13" pan.
5. Sprinkle Macadamia nuts on top of batter.
6. Bake at 350F for 30-35 minutes.

*Wenn der Mond hat einen Ring,  
Folgt der Regen allerding.*  
If the moon has a ring, rain is sure to follow.



### **AUNT C. WEBER'S BROWNIES**

**$\frac{3}{4}$  cup sifted cake flour**

**$\frac{1}{2}$  tsp. baking powder**

**$\frac{1}{3}$  cup butter**

**2 squares unsweetened chocolate – melted**

**1 cup sugar**

**2 eggs – well beaten**

**1 tsp. vanilla**

**$\frac{1}{2}$  cup walnuts – chopped**

- 1. Sift flour with baking powder three times**
- 2. Add butter to melted chocolate and blend.**
- 3. Combine sugars, eggs and chocolate mixture – beat thoroughly then add flour, vanilla and nuts.**
- 4. Pour into greased pan and bake in moderate oven – 350F – for 35 minutes.**
- 5. Cut into squares before removing from pan.**

### **BLACK & WHITE BROWNIES**

**1 cup butter**

**2 cups sugar**

**4 eggs – beaten**

**2 cups all purpose flour**

**1 tsp. baking powder**

**$\frac{1}{2}$  tsp. salt**

**$\frac{1}{2}$  tsp. vanilla**

- 1. Cream butter and sugar together.**
- 2. Fold beaten eggs, flour, baking powder, salt and vanilla.**
- 3. Split batter into two equal portions.**
- 4. Add melted chocolate to half the batter and blend.**
- 5. Pour chocolate batter into a greased 9" x 13" cake pan.**
- 6. Pour the vanilla batter on top and spread even with a spatula.**

### **TOPPING**

**1 cup sugar**

**1 square baker's semi-sweet chocolate**

**$\frac{1}{4}$  cup half & half**

- 1. Melt chocolate in small saucepan.**
- 2. Whisk in sugar and half & half.**
- 3. Set aside for a few minutes to cool slightly.**
- 4. Whip at medium speed for about a minute.**
- 5. Spread like frosting over top of brownies.**

***Wenn der Mist brav stinkt, so gibt's Regen.***  
***When the manure stinks, there'll be rain.***

### **BLACK RUSSIAN BROWNIES**

**4 oz. unsweetened baker's chocolate**

**1 cup butter**

**$\frac{3}{4}$  tsp. ground black pepper**

**4 eggs – beaten**

**1  $\frac{1}{2}$  cups sugar**

**1  $\frac{1}{2}$  tsp. vanilla**

**$\frac{1}{3}$  cup Kahlua**

**2 TBSP vodka**

**1  $\frac{1}{3}$  cup all purpose flour**

**$\frac{1}{2}$  tsp. baking powder**

**1 cup chopped walnuts**

1. Place chocolate, butter and pepper in a small saucepan and heat until all ingredients are melted and mixture is smooth.
2. Cream eggs, sugar and vanilla. Stir in Kahlua and vodka.
3. Sift flour and baking powder – add to creamed ingredients.
4. Fold in walnuts.
5. Pour batter into a 9" x 13" greased cake pan and bake at 350F for 25 minutes.
6. Cut into squares when cooled - lightly dust with powdered sugar.

### **BUTTERSCOTCH BROWNIES**

**$\frac{1}{3}$  cup melted butter**

**$\frac{3}{4}$  cup brown sugar**

**1 egg- beaten**

**$\frac{1}{4}$  tsp. salt**

**1 cup all purpose flour**

**$\frac{1}{2}$  tsp. baking powder**

**$\frac{1}{2}$  tsp. baking soda**

**1 tsp. vanilla**

**1 cup butterscotch morsels**

**$\frac{1}{2}$  cup chopped pecans**

1. Cream butter, brown sugar and eggs.
2. Fold in all remaining ingredients.
3. Pour batter into an 8" x 8" greased cake pan.
4. Bake at 350F for 25-30 minutes.
5. For best results cut into squares while still warm.

*Je dunkler die Nacht, je schoner der Tag.*  
**The darker the night, the nicer the day.**

## **CHEESECAKE BROWNIES**

### **Brownie**

**½ cup butter**  
**4 squares semi-sweet baker's chocolate**  
**2 beaten eggs**  
**1 cup brown sugar**  
**¾ cup all purpose flour**  
**¼ tsp. baking powder**  
**1/3 cup pecans – chopped**

### **Cheesecake**

**8 oz. cream cheese – room temperature**  
**½ cup sugar**  
**2 TBSP half & half**  
**1 TBSP all purpose flour**  
**3 squares semi-sweet baker's chocolate – in small pieces**

### **Frosting**

**¼ cup sugar**  
**¼ cup half & half**  
**½ tsp. vanilla**  
**2 squares semi-sweet baker's chocolate**  
**2 TBSP butter**

### **Chocolate Brownie Batter**

- 1. Combine butter and chocolate and melt together.**
- 2. Using a large mixing bowl, cream eggs and brown sugar.**
- 3. Fold in all remaining brownie ingredients together, except pecans.**
- 4. When well blended fold in pecans.**
- 5. Pour batter into 8" x 8" greased cake pan.**

### **Cheesecake Topping**

- 1. In a large mixing bowl beat together cream cheese, sugar and butter.**
- 2. Fold in flour, eggs and half & half.**
- 3. Mix until smooth, then fold in finely chipped chocolate pieces.**
- 4. Spread over the brownie layer and bake at 350F for 40-45 minutes.**
- 5. Cool before adding icing.**

### **Frosting**

- 1. Combine sugar, half & half and vanilla.**
- 2. Turn to medium heat and stir constantly until mixture reaches a boil.**
- 3. Reduce to a simmer and continue cooking for 5 minutes.**
- 4. Remove from heat and add butter/chocolate.**
- 5. Whisk until smooth – pour over cooled brownies - chill before serving.**

***Was man nicht kann meiden, muss man billig leiden.***

***What we cannot cure, we must endure.***



## **CHERRY BOMB BROWNIES**

**½ cup powdered cocoa  
1 cup semi-sweet chocolate chips  
1 can Eagle Brand condensed milk**

**Blend cocoa, chips and condensed milk together  
Heat in double boiler or microwave.  
Stir until soft and smooth – allow to cool until just warm.**

**4 egg yolks  
2 tsp. vanilla**

**Add vanilla to above ingredients and whisk in yolks, one at a time.**

**1 tsp. baking powder  
½ cup all purpose flour**

**Stir into mix and blend gently – do not overmix.**

**1 cup semi-sweet chocolate chips  
1 ½ cups drained and chopped maraschino cherries  
1 cup chopped walnuts or pecans  
Slowly blend in the chips, cherries and nuts.**

**Pre-heat oven to 350F.  
Lightly greased 9" x 13" pan on bottom and sides.  
Pour in batter and smooth out.  
Bake 20-25 minutes or until done.  
Great just plain or extra good with chocolate frosting and chopped nuts.**

***Wenn die Hahne in Streit geraten  
Und eiene wilden Reigen gegeneinander fuhren,  
Sollst du merken und verstehen,  
Bald wirst du den Wind oder's Wetter sich ander sehen.***

**If the rooster starts fighting  
And strutting about all wild,  
You should take note and understand  
Soon you'll see a change in the weather.**

### **CHUCKWAGON BROWNIES**

**2 cups all purpose flour**  
**2 cups sugar**  
**1 cup butter**  
**1 cup strong coffee or espresso**  
**¼ cup melted semi-sweet baker's chocolate**  
**½ cup buttermilk**  
**2 eggs**  
**1 tsp. baking soda**

- 1. Using a large bowl, combine flour and sugar.**
- 2. Combine the butter, coffee and baker's chocolate and put in a saucepan.**
- 3. Bring to boil, stirring constantly.**
- 4. Place sugar/flour on electric mixer and slowly pour in the hot mix very slowly at medium speed.**
- 5. Next add buttermilk, eggs and soda.**
- 6. Turn mixer to high speed for 2-3 minutes – blend well and incorporate air.**
- 7. Pour into greased 11" x 16" cake pan – or size close to that.**
- 8. Bake at 350F for 20 minutes.**

### **FROSTED BROWNIES**

**½ cup butter**  
**1 cup sugar**  
**4 eggs**  
**1 lb. can Hershey's chocolate syrup**  
**1 cup all purpose flour**  
**½ cup nuts**

- 1. Cream butter, then add sugar.**
- 2. Beat in eggs.**
- 3. Blend in chocolate syrup.**
- 4. Stir in flour and nuts – bake in greased 9" x 13" at 350F for 25 minutes.**

#### **Frosting**

**1 1/3 cup sugar**  
**6 TBSP milk**  
**6 TBSP butter**  
**1 cup semi sweet chocolate chips**

**Combine sugar, milk and butter.**  
**Boil for one minute - not any longer.**  
**Add chocolate chips.**  
**Frost brownies when cool.**

***Wenn die Blatter spat fallen, kommen sie wieder fruh.***  
***If the leaves fall late, they'll come back early.***

## GERMAN CHOCOLATE BROWNIES

1/3 cup butter  
3 squares baker's semi-sweet chocolate  
2/3 cup all purpose flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
2 eggs – beaten  
3/4 cup sugar  
1 tsp. vanilla

Topping  
1/2 cup butter  
1/2 cup brown sugar  
1/4 cup heavy cream  
1 1/4 cup sweetened coconut

1. In a small saucepan melt the butter and chocolate squares – slightly cool.
2. Sift the flour, baking powder and salt.
3. Beat eggs and whip in sugar. Slowly add butter/chocolate plus the vanilla.
4. Fold in flour mixture until well blended.
5. Pour in a greased 8" x 8" cake pan and bake at 325F for 15-20 minutes.
6. While brownies bake, cream the topping butter and sugar together and stir in cream and coconut.
7. When brownies are slightly warm, spread with topping.
8. Pop under a broiler for a few minutes until topping gets all bubbly.
9. Cut while still warm.

*Wer auf den Wind achtet, der saet nicht;  
Wer auf die Wolken, siehet, der erntet nicht.*

He who pays attention to the wind  
Never sows his seeds;  
He who watches the clouds,  
Never harvests his crops.

*Hat der Bauer Geld,  
Hat's die ganze Welt.*  
If the farmer has money,  
The whole world has it.



## MACKINAC ISLAND FUDGE TASTING BROWNIES

1 cup butter  
4 oz. unsweetened chocolate squares  
2 cups sugar  
4 eggs  
2 tsp. vanilla  
1 ½ cups all purpose flour  
½ cup chopped pecans  
1 cup semi sweet chocolate chips  
12 oz. caramels  
¼ cup smooth peanut butter  
½ cup evaporated milk

1. Place butter and chocolate squares in double boiler or microwave and heat until squares and butter are melted – remove from heat.
2. Whisk in sugar and vanilla.
3. Fold in eggs, one at a time.
4. Stir in flour and mix until all ingredients are blended.
5. Pour half the mix into a greased 9" x 13" pan.
6. Bake five minutes at 350F.
7. While baking, melt the caramels and blend in peanut butter and evaporated milk in a double boiler – stir frequently.
8. When you take baked brownies out of oven spread with the caramel/peanut butter mixture.
9. Sprinkle with nuts and chips
10. Pour remaining batter over top of everything.
11. Bake at 350F for 15-20 minutes.
12. Cool before cutting.

*Winter und Sommer haben verschiedene Sinnen,  
Der Winter muss verzehren und der Sommer gewinnen.*

Winter and Summer have different purposes,  
Winter must languish and summer must produce

*Ein Blitz trifft mehrbaume als Grashalme.*  
Lighting strikes more trees than blades of grass.

### PEANUT BUTTER BROWNIES

1 cup all purpose flour  
½ tsp. baking powder  
½ tsp. salt  
½ cup butter  
1 ½ cup sugar  
½ cup smooth peanut butter  
3 eggs  
1 tsp. vanilla  
1 cup salted peanuts  
6 oz. semi sweet chocolate chips

1. Sift together flour, baking powder and salt – set aside.
2. Cream sugar, butter and peanut butter.
3. Using an electric mixer slowly add the sifted ingredients to creamed ingredients at medium speed.
4. Add eggs – one at a time – and vanilla to the mix.
5. When well mixed remove from mixer and fold in peanuts and chocolate chips using a spatula.
6. Pour into a greased 9" x 13" pan.
7. Bake at 350F for 20-25 minutes.

### PEANUT BROWNIES

Yields 48 Brownies  
4 squares baking chocolate  
¾ cup melted butter  
6 eggs – beaten  
3 cups sugar  
2 cups all purpose flour  
½ tsp. salt  
¾ cup chopped peanuts  
2 tsp. vanilla

1. Melt chocolate and butter together.
2. Beat eggs and add sugar.
3. Sift flour with salt and add to egg/sugar mix.
4. Add melted butter, chocolate, peanuts and vanilla.
5. Pour batter into two 9" x 13" greased pans.
6. Bake in 350F oven for 25-30 minutes.
7. Just before brownies are done, place under broiler to make a rich brown finish.
8. Cut while still warm.

*Je frostiger der Januar, desto freundlicher das ganze Jahr.*  
The frostier the January, the better the weather all year.

## **SANTA CLAUS PEPPERMINT BROWNIES**

### **Filling**

**1 ½ cups milk**

**1 pkg. chocolate pudding and pie filling**

**1/3 cup crushed candy canes**

**Combine the pudding mix and milk in saucepan and cook per instructions.**

**Add crushed canes and stir to melt.**

### **Brownie**

**1 ¼ cup all purpose flour**

**½ tsp. baking soda**

**pinch of salt**

**¾ cup sugar**

**½ cup softened butter**

**10 oz. mint chocolate morsels**

**1 tsp. vanilla**

**2 eggs**

- 1. Combine flour, soda and salt in bowl.**
- 2. Cream butter and sugar together – about three minutes.**
- 3. Add morsels and vanilla – stir until smooth.**
- 4. Blend in flour mixture – pour half of batter into 9" x 13" greased pan.**
- 5. Make four evenly spaced grooves in batter – one at a time – and pour chocolate pudding into the grooves.**

### **Peppermint Cream**

**¾ cup whipping cream**

**1 TBSP sugar**

**¼ tsp. peppermint oil**

**While brownies are still cooling beat whipped cream with sugar and peppermint oil until stiff.**

**After brownies are cool, cut and serve with peppermint cream and finish with crushed candy canes.**

*Reift das Rebholz richtig aus'  
So wird's unbers Jahr viel Wein geben.*

**If the grapevine ripens properly,  
There'll be a lot of wine all year.**



### **TRAVERSE CITY BROWNIES**

- 2 ½ cups all purpose flour
- 1 cup sugar
- 2 tsp. baking powder
- 5 whole eggs
- 2 tsp. vanilla
- ½ cup softened butter
- 1 ½ cups light brown sugar
- 1 ½ cups walnuts
- 2 cups drained sour red cherries – canned
- 2 heaping TBSP unsweetened cocoa

1. Mix together flour, baking powder, sugar and cocoa.
2. Whisk in eggs, vanilla, butter and brown sugar.
3. Fold in nuts and drained cherries.
4. Pour batter into a 9" x 13" greased baking pan.
5. Bake for 20 minutes in a 350F oven.

### **BUTTER PECAN BARS**

- 2 eggs
- 1 cup brown sugar
- 1 cup sugar
- ¾ cup butter
- 1 ¼ cup all purpose flour
- 1 cup chopped pecans
- 1 tsp. vanilla

1. Place eggs into a large mixing bowl – beat one minute at medium speed.
2. Add brown sugar and continue to beat for an additional minute.
3. Add sugar slowly and beat until blended in.
4. Melt butter and pour over beaten egg mixture.
5. Add flour, vanilla and pecans – fold in well.
6. Pour batter into a greased 9" x 13" pan and bake at 350F for 30-35 minutes.
7. Cut while still warm and store in covered container.

*Knarrt im Januar Eis und Schnee,  
Gibt's zur Ernt' viel Korn und Klee.*

**If in January the ice and snow crunches,  
At harvest time there'll be grain and clover in bunches.**

### **BROWN SUGAR BABY BARS**

**$\frac{3}{4}$  cup butter**  
**1 lb. brown sugar**  
**3 eggs**  
**2  $\frac{3}{4}$  cup all purpose flour**  
**2  $\frac{1}{2}$  tsp. baking powder**  
 **$\frac{1}{2}$  tsp. salt**  
**6 oz. semi sweet chocolate chips**  
 **$\frac{1}{2}$  cup chopped pecans**

- 1. Melt butter in large saucepan – remove from heat.**
- 2. Add brown sugar and cool slightly before adding eggs to mixture.**
- 3. Beat well after the addition of each egg.**
- 4. Add all dry ingredients and mix well.**
- 5. Add chocolate chips and pecans – fold in.**
- 6. Bake in 350F oven for 30-35 minutes – do not overbake.**

### **COCONUT PECAN SQUARES**

**1 cup dark brown sugar**  
**1 cup butter**  
**2 cups plus 2 TBSP all purpose flour**  
**2 eggs – beaten**  
**1 cup light brown sugar**  
 **$\frac{1}{2}$  cup coconut**  
**1 tsp. salt**  
**1 tsp. vanilla**  
**1 cup pecans – chopped**

- 1. Blend dark sugar, butter and 2 cups flour together.**
- 2. Press into the bottom of an 8" x 8" cake pan.**
- 3. Bake at 350F for 5 minutes.**
- 4. Beat eggs until thick, then add the light sugar.**
- 5. Beat until well mixed and fold in coconut tossed with remaining flour and salt.**
- 6. Add vanilla and pecans.**
- 7. Pour over baked batter – bake an additional 20 minutes at 350F or until golden brown.**
- 8. Cool and cut into squares.**
- 9. Sprinkle with powdered sugar.**

*Kleiner Regen macht grossen Wind legen.*  
*Light rain makes a strong wind die down.*

## GOURMET CHOCOLATE MACAROON BROWNIES

### Brownie Mix

- 1 ½ cups sugar
- ½ cup butter – softened
- 4 oz. semi-sweet chocolate squares – melted in microwave
- 2 eggs
- 2 TBSP water
- 1 ½ tsp. vanilla
- 1 1/3 cup all purpose flour
- ¼ tsp. baking soda
- pinch of salt
- ½ cup chopped pecans

### Macaroon Filling

- 1 can sweetened condensed milk
  - 1 ½ cups shredded coconut
  - 1 tsp. almond extract
1. Mix together butter, sugar, melted chocolate, eggs, water and vanilla.
  2. Blend in flour, baking soda and salt together and add to the first ingredients.
  3. Add pecans.
  4. Pour half of brownie batter into a greased 9" x 13" pan.
  5. Spoon macaroon filling into small balls on the surface of brownie mix.
  6. Pour on remaining brownie batter and smooth out to cover all of the macaroon filling.
  7. Bake 20 minutes at 350F.

## KAHLUA BROWNIES

- ½ cup softened butter
  - 3 oz. semi-sweet baker's chocolate
  - 1 ½ cups sugar
  - 3 eggs
  - 1 ½ cups all purpose flour
  - ½ tsp. baking soda
  - ½ tsp. salt
  - 1/3 cup Kahlua
1. Sift flour, baking powder, and salt.
  2. Beat eggs and sugar, beat until fluffy.
  3. Melt chocolate in saucepan – remove from heat and slightly cool.
  4. Fold creamed and sifted ingredients and add Kahlua.
  5. Pour in an 8" x 8" greased cake pan – bake at 350F for 30-35 minutes.
  6. While still hot brush with a TBSP of Kahlua.

*Rauher Montag – glatte Woche.*  
**A rough Monday – a smooth week.**



## **CHOCOLATE DREAM BARS**

**½ cup butter**  
**1 ¾ cup brown sugar**  
**1 ¼ cup sifted all purpose flour**  
**1 ½ squares unsweetened chocolate**  
**2 eggs – beaten**  
**1 tsp. salt**  
**1 tsp. vanilla**  
**½ tsp. baking powder**  
**½ cup chopped walnuts**  
**1 cup flaked coconut**

- 1. Blend butter, ¼ cup brown sugar and one cup flour.**
- 2. Pat on bottom of 9"x 13" cake pan.**
- 3. Bake at 350F for 15 minutes.**
- 4. Melt chocolate and cool.**
- 5. Combine eggs, vanilla and remaining 1 ½ cups brown sugar with salt.**
- 6. Mix thoroughly.**
- 7. Sift together remaining ¼ cup flour and baking powder.**
- 8. Add to egg mixture – add chocolate, nuts and coconut.**
- 9. Remove pan from oven and pour this second batter on top of the first that you've just baked.**
- 10. Bake thirty minutes longer – do not overbake.**

***Die Kartoffel sagt:  
Legst du mich in Marz,  
Treibst du mit mir Scherz.  
Legst du mit im April,  
Komm ich wann ich will.  
Legst du mich im Mai,  
Komm ich eins, zwei, drei.***

**The potato says:  
If you plant me in March,  
You're playing a joke on me.  
If you plant me in April,  
I'll grow when I want.  
If you plant me in May,  
I'll grow one, two, three.**

### **HIGH SCHOOL CHERRY SQUARES**

3 cups all purpose flour  
1 ½ cup sugar  
1 tsp. salt  
1 cup butter  
1 cup unsweetened canned sour cherries

1. Crumble all these ingredients together.
2. Butter 9" x 13" cake pan and press half mixture into pan.
3. Drain unsweetened cherries and spread across pan.
4. Top with remaining crumbs.
5. Bake at 350F for 45 minutes.

### **MICHIGAN FARMER'S CHERRY BARS**

Makes Three Dozen Bars

1 cup all purpose flour  
¼ cup powdered sugar  
½ cup butter

1. Sift flour and powdered sugar together.
2. Cut in butter until mix is workable.
3. Press into an ungreased 9" x 13" cake pan.
4. Bake at 350F for ten minutes.

¼ cup all purpose flour  
¾ cup sugar  
½ tsp. baking powder  
¼ tsp. salt

Sift all dry ingredients together.

2 eggs - beaten  
½ cup fine chopped maraschino cherries  
½ cup coconut  
½ cup chopped walnuts

Stir in all these ingredients with the sifted dry ingredients.

Spread over the baked mixture.

Bake at 350F for 30-40 minutes.

*Dreht zweimal sich der Wetterhahn,  
So zeigt er Sturm und Regen an.  
If the weather vane rotates twice,  
It's going to rain.*

## **COCONUT TOFFEE BARS**

**½ cup soft butter  
½ cup brown sugar**

**1 cup flour**

**Mix all ingredients together well**

**Press flat into a 9" x 13" pan – press firmly into pan.  
Bake at 350F for ten minutes.**

**Mix the Following**

**2 large eggs, well beaten with ½ tsp. salt.**

**Beat in 1 cup brown sugar, 1 tsp. vanilla and 1 tsp. almond extract.**

**Add 2 TBSP all purpose flour with 1 tsp. baking powder.**

**Fold into the egg mixture.**

**Add 1 ½ cup moist coconut and 1 cup chopped pecans.**

**Return to oven and bake 20-25 minutes at 350F.**

**Cut into small squares when cooled.**

## **COCONUT SEVEN LAYER BARS**

**¼ cup butter**

**1 cup graham cracker crumbs**

**1 cup shredded coconut**

**6 oz. semi-sweet chocolate chips**

**6 oz. butterscotch chips**

**15 oz. sweetened condensed milk**

**1 cup chopped walnuts**

- 1. Melt butter in a 9" x 13" baking pan.**
- 2. Sprinkle graham crumbs evenly over the butter.**
- 3. Next sprinkle on the coconut evenly.**
- 4. Scatter both chocolate and butterscotch chips over coconut.**
- 5. Pour sweetened condensed milk evenly over the top of this mixture.**
- 6. Sprinkle chopped nuts on top & press into pan using the heel of your hand.**
  - 7. Bake at 350F for 30 minutes.**
  - 8. Cool in pan and cut into bars.**

***Arbeit macht das Leben suess  
Und ein wenig Ruhe nicht sauer.  
Work brings sweetness to life  
And a little rest won't sour it.***

### AUNT BOWSIE'S DATE BARS

- 1 cup sugar
- 1 cup butter
- 2 eggs – beaten
- 2 ½ cups chopped dates
- 1 cup hot water
- 1 cup walnuts
- ½ tsp. baking soda
- 2 cups all purpose flour
- 1 tsp. baking powder
- 1 tsp. vanilla

1. Chop dates up fine and add one cup boiling water with baking soda.
2. Let cool while creaming the butter and sugar.
3. Add beaten eggs to creamed mixture.
4. Add flour, nuts, baking powder and vanilla
5. Bake at 350F for 30 minutes in a 9" x 13" greased baking pan.
6. Cut bars ½ inch wide by three inches long. Shake on powdered sugar.

### FLORIDA DATE BARS

#### Filling

- 1 lb. pitted dates
- 2/3 cup brown sugar
- 2/3 cup orange juice
- 2 tsp. vanilla

1. In a saucepan add the dates, brown sugar and orange juice.
2. Stir over medium heat until all sugar is dissolved.
3. Turn down and simmer – continue to cook until the date mixture is smooth and thick.
4. When almost room temperature add vanilla and set aside.

#### Crust

- 1 ½ cups rolled oats
- 1 ½ cups all purpose flour
- 1 cup brown sugar
- 1 tsp. cinnamon
- ½ tsp. baking soda
- ½ tsp. salt
- 1 cup butter

1. Mix all CRUST ingredients together in a large bowl so everything is well blended.
2. Spread half of the crumbly dough evenly on the bottom of a grease 9" x 13" cake pan and press firmly into all the corners.
3. Spread date filling over crust.
4. Press remaining half of crust on top of filling and sprinkle with chopped nuts.
5. Bake at 350F for 35-40 minutes or until golden brown.



### **JANET'S DATE BARS**

**1 cup all purpose flour**  
**2/3 tsp. baking powder**  
**½ tsp. salt**  
**1 cup sugar**  
**2 eggs – well beaten**  
**1 tsp. melted butter**  
**½ cup chopped walnuts**  
**2 ½ cups chopped dates**  
**1 TBSP hot water**

- 1. Sift flour, baking powder and salt together.**
- 2. Add sugar slowly to the eggs.**
- 3. Add butter and beat in the nuts and dates.**
- 4. Add flour, alternating with hot water, beating well after each addition.**
- 5. Spread batter thin in greased 9"x 13" baking pan.**
- 6. Bake at 325F for 30-35 minutes.**
- 7. Cool and cut bars – then roll in powdered sugar.**

### **MY MOTHER'S DATE BARS**

**1 cup sugar**  
**1 TBSP melted butter**  
**¼ tsp. salt**  
**2 beaten eggs**  
**1 TBSP hot water**  
**1 lb. pitted dates – chopped fine**  
**1 cup all purpose flour**  
**1 tsp. baking powder**  
**½ cup chopped walnuts**  
**1 cup powdered sugar**

- 1. Mix first five ingredients together and blend well.**
- 2. Add remaining ingredients except the powdered sugar.**
- 3. Mix well and spread into a greased 9" x 13" cake pan.**
- 4. Bake at 350F for 20-25 minutes.**
- 5. Cut into 1" x 3" strips while still hot and roll in powdered sugar.**

***Quaken die Frosche im April,  
Noch Schnee and Kalte kommen will.  
If the frogs croak in April,  
There's snow and cold yet to come.***

## OLD FASHIONED FRUIT BARS

1 cup hot water  
¾ cup raisins  
¾ cup dried fruit – your choice  
2 TBSP brandy  
¾ cup sugar  
½ cup brown sugar  
½ cup butter  
2 large eggs  
1 tsp. vanilla  
1 ¾ cup all purpose flour  
2 tsp. cinnamon – 1 tsp. used in two different steps  
½ tsp. baking soda  
1 cup chopped walnuts  
¼ cup sugar for topping

1. Combine raisins, water, dried fruit and brandy – set aside to soak.
2. In a second bowl mix ¾ cup sugar with the brown sugar, butter, eggs and vanilla. Beat until light and fluffy.
3. Add flour, one tsp. cinnamon and baking soda – blend well with an electric mixer at medium speed.
4. Drain fruit and add to batter along with chopped nuts.
5. Pre-heat oven to 350F and grease cookie sheet.
6. Slightly wet hands and roll the dough into two logs just a little short of the length of the cookie sheet.
7. Mix 1 tsp. cinnamon with ¼ cup sugar – sprinkle tops of both logs with this mixture.
8. Bake 15 minutes or until golden brown.
9. Cool 15 minutes and slice into half -inch wide bars.
10. Return to cookie sheet and bake an additional five minutes.
11. Turn off the heat in oven and allow to set in the oven for three hours.

*Siehst du die Schwalben niedrig fliegen,  
Wirst du Regenwetter kriegen.  
Fliegen die Schwalben in den Hoh'n,  
Kommt ein wetter, das ist schoen.*

If you see the swallows flying low,  
You'll get rainy weather.  
If the swallows are flying high,  
Beautiful weather is nigh.

### **FUDGE SUNDAE SQUARES**

**1 envelope of unflavored gelatin**  
**¼ cup cold water**  
**1 ¼ cup milk**  
**½ cup sugar**  
**¼ tsp. salt**  
**2 eggs**  
**¾ tsp. vanilla**  
**1 cup chopped peanuts**

- 1. Soften gelatin in water.**
- 2. Cook sugar, salt, egg yolks and milk until of custard consistency.**
- 3. Add gelatin and vanilla – cook until slightly thick.**
- 4. Beat with egg beater.**
- 5. Fold in stiffly beaten egg whites.**
- 6. Cover bottom of 8” x 8” cake pan with peanuts.**
- 7. Pour the mixture over the nuts.**
- 8. Sprinkle with a half cup of chopped peanuts.**
- 9. Chill overnight and serve with Hershey’s chocolate sauce.**
- 10. Finish with whipped cream and a maraschino cherry.**

### **GRAHAM BARS**

**2 cups graham cracker crumbs – about 24**  
**1 can condensed milk**  
**½ cup finely chopped walnuts**  
**1 package semi sweet chocolate morsels**  
**½ tsp. cinnamon**  
**1 tsp. vanilla**

- 1. Grease 8” x 8” baking pan – line with waxed paper.**
- 2. Blend crumbs with condensed milk, nuts, chocolate, cinnamon and vanilla.**
- 3. Pour mixture into prepared cake pan – level off the top.**
- 4. Bake at 350F for 30 minutes or until center springs back when lightly pressed with fingertip.**
- 5. Cool in pan on wire rack for five minutes – loosen around edges with a sharp knife.**
- 6. Cut into bars, remove from pan and sprinkle with granulated sugar.**

*Die Frosche quaken wohl, aber das Wetter machen sie nicht.*  
**The frogs do indeed croak, but they don’t make the weather.**

### **HEMMINGWAY'S KEY WEST BARS**

#### **Crust**

**2 cups all purpose flour**

**1 cup butter**

**½ cup powdered sugar**

- 1. Crumble like you would for piecrust.**
- 2. Pat into 9" x 13" ungreased cake pan.**
- 3. Bake 20 minutes at 350F.**
- 4. Remove from oven and pour over the following:**

#### **Beat Well Together**

**4 TBSP flour**

**4 eggs**

**6 TBSP lime juice**

**2 cups sugar**

**Bake at 350F for 25 minutes – no more!**

**Sprinkle with powdered sugar.**

### **MY WIFE'S EXCELLENT FUNERAL AND DEER HUNTING LEMON BARS**

#### **Crust**

**2 cups all purpose flour**

**1 cup butter**

**½ cup powdered sugar**

- 1. Crumble ingredients together as you would for piecrust.**
- 2. Pat into a 9" x 13" cake pan.**
- 3. Bake 20 minutes at 350F.**

**Remove from oven and pour over the following:**

#### **Beat Well Together**

**4 TBSP flour**

**4 eggs**

**6 TBSP lemon juice**

**2 cups sugar**

**Bake at 350F for 25 minutes – no more!**

**Cut and sprinkle with powdered sugar.**

*Wenn die Sonne sticht und die Kuhe brummen,  
Sagen die Bauern alsbald, es wird gewiss Regen kommen.  
When the sun's burning down and the cows are grumbling,  
That's when the farmers say rain is surely coming.*



### **OATMEAL BARS**

**1/3 cup melted butter**

**1 tsp. vanilla**

**½ tsp. salt**

**2 cups rolled oats**

**¼ cup corn syrup**

**½ cup brown sugar**

- 1. Melt butter in large saucepan.**
- 2. Add all ingredients and mix by hand in same pan.**
- 3. Grease 8" x 8" pan and pour in batter.**
- 4. Bake at 400F for 12 minutes.**
- 5. Melt one cup of chocolate bits in oven.**
- 6. Spread on baked bars.**
- 7. Sprinkle with chopped nuts.**

**Recipe says – If you want you can just sprinkle the chips on top and place pan back in oven. A friend of mine says it works fine.**

### **PECAN BARS**

**Sift Together:**

**1 1/3 cups sifted flour**

**½ tsp. baking powder**

**Cream 1/3 cup butter gradually adding**

**½ cup brown sugar**

**Add the Dry Ingredients**

**Stir in ¼ cup pecans – chopped fine**

**Pack firmly into the bottom of a well greased 9" x 13" pan**

**Bake for 10 minutes at 350F.**

**Topping**

**Beat two eggs until foamy.**

**Add ¾ cup dark corn syrup**

**¼ cup brown sugar**

**3 TBSP all purpose flour**

**½ tsp. vanilla**

**Pour over partially baked crust.**

**Sprinkle with ¾ cup coarsely chopped pecans.**

**Bake at 350F for 25-30 minutes.**

**Let cool before cutting into bars.**

***Abendrot bei West gibt dem Frost den rest.***

***Red sky in the west drives away the frost.***

### **PRAYER BARS**

**½ cup butter  
4 TBSP cocoa  
½ cup powdered sugar  
1 egg – slightly beaten  
2 tsp. vanilla  
½ cup chopped walnuts  
1 cup flaked coconut  
2 cups graham cracker crumbs**

- 1. Melt cocoa and butter in double boiler.**
- 2. Add powdered sugar, egg and vanilla – set aside.**
- 3. Mix nuts, coconut and graham crumbs.**
- 4. Add to creamed mixture and mix well.**
- 5. Press in bottom of 9" x 13" cake pan and chill.**

**¼ cup butter  
3 TBSP cream  
2 tsp. dry vanilla pudding mix – not the instant kind  
3 cups powdered sugar  
1 tsp. vanilla**

- 1. Melt butter and heat with cream.**
- 2. Add dry pudding and vanilla.**
- 3. Cook one minute – stirring constantly.**
- 4. Remove from heat and stir in powdered sugar.**
- 5. Blend very well and spread over the first layer.**

**One 9 ¾ oz. milk chocolate bar  
Melt chocolate over hot water or microwave.  
Drizzle over the first two layers.  
Chill**

**Bring to near room temperature before cutting.**

***Regenbogen am Morgen macht dem Schafer Sorgen,  
Regenbogen am Abend, ist dem Schafer labend.  
A rainbow in the morning makes the shepherds worry.  
A rainbow in the evening, and the shepherds are at ease.***

### **PINEAPPLE BARS**

- 1 ½ cups sugar**
- 2 eggs**
- 1 (#303) can crushed pineapple – undrained**
- 2 ¼ cups all purpose flour**
- 1 ½ tsp. baking soda**
- ½ tsp. salt**
- 1 tsp. vanilla**
- ½ cup chopped walnuts**
- 1 ½ cup sweetened coconut**

- 1. Butter a 9" x 13" baking pan.**
- 2. Beat eggs and sugar at high speed until fluffy.**
- 3. Add pineapple, flour, soda, salt and vanilla.**
- 4. Beat at medium speed until well mixed.**
- 5. Spread in pan and sprinkle with coconut and nuts.**
- 6. Bake at 350F for 25 minutes or until done.**
- 7. Cool to room temperature before glazing.**

### **Glaze**

- ¾ cup sugar**
- ¼ cup evaporated milk**
- ½ cup butter**
- ½ tsp. vanilla**
- ½ cup fine chopped walnuts**

- 1. Combine everything but nuts in saucepan and bring to a boil.**
- 2. Turn to a simmer and cook for two minutes.**
- 3. Remove from heat, add walnuts and spread on top of bars.**

***Segne Vater diese Speise  
Uns zur Kraft und  
Dir zum preise.  
Amen.***

**Bless Father these gifts  
To our strength  
And to your praise.  
Amen**

### **RAZZ-MA-TAZZ BARS**

**½ cup butter**  
**2 cups Nestle white morsels**  
**2 large eggs**  
**½ cup sugar**  
**1 cup all purpose flour**  
**½ tsp. salt**  
**½ tsp. almond extract**  
**½ cup seedless raspberry preserves**  
**¼ cup toasted sliced almonds**

1. Melt butter in microwave one minute – stir - add 1 cup white morsels – let stand without stirring.
2. Beat eggs until foamy, then add sugar and beat until soft and lemon colored.
  3. Stir in butter/morsel mix.
4. Add flour, salt and almond extract – mix at low speed until well mixed.
  5. Spread 2/3 of batter into a greased 8" x 8" pan.
  6. Bake for 15 minutes at 325F or until light golden brown.
7. Heat preserves in a small bowl in the microwave for 30 seconds.
  8. Spread preserves over warm crust.
  9. Stir in remaining morsels to the 1/3 remaining batter.
  10. Drop spoonfuls of batter over preserves.
  11. Sprinkle with almonds.
12. Bake for 25-30 minutes at 325F – cool before cutting into bars.

### **TOFFEE BARS**

**Makes About Three Dozen Bars**

**1 cup butter**  
**1 cup brown sugar**  
**1 tsp. vanilla**  
**2 cups all purpose flour**  
**6 oz. chocolate chips**  
**1 cup chopped walnuts**

1. Cream butter, sugar and vanilla.
2. Add flour and mix well.
3. Stir in chips and walnuts.
4. Pour mixture into an ungreased 9" x 13" pan.
5. Bake at 350F for 25 minutes.

*Wenn kurz vor Vollmond der Sonn'aufgang neblig war,  
Wird's Wetter in den nachsten Tagen warm and klar.*

**If the sunrise was foggy just before a full moon,  
The weather will be warm and clear for the next few days.**



## **ALMOND COCONUT TOFFEE BARS**

### **Bottom Layer**

**Mix thoroughly ½ cup soft butter and ½ cup brown sugar.**

**Stir in 1 cup sifted flour.**

**Press and flatten with hand to cover bottom of ungreased 9" x 13" pan.**

**Bake at 350F for 10 minutes**

### **When Done Spread With:**

#### **Almond Coconut Topping**

**Beat two eggs well.**

**Stir in 1 cup brown sugar and 1 tsp. vanilla.**

**Mix in and stir 2 TBSP flour, 1 tsp. baking powder and ½ tsp. salt.**

**Mix in 1 cup moist shredded coconut and 1 cup cut-up almonds.**

**Return to oven and bake 25 minutes or until topping is golden brown.**

**Cool slightly before cutting into bars.**

*Iss, was gar ist,*

*Trink, was klar ist.*

**Eat what is cooked. Drink what is clear**

\* \* \* \*

*Viele Eicheln im September,*

*Viel Schnee im März,*

*Ein reiches Kornjahr allerwärts.*

**Lots of acorns in September,**

**Lots of snow in March,**

**Means a bountiful grain year for all.**

\* \* \*

*Bewahret einander vor Herzeleid, denn kurz is die zeit die ihr besammen  
seit.*

**Protect each other from heartache for the time spent with one another is  
short.**

# **COBBLERS, CRISPS, PANDOWDIES, BROWN BETTYS AND GRUNTS**

Next to cookies, most heirloom dessert recipes in my collections are cobblers and crisps. Made with common ingredients most everyone already has in their cupboards, all one needed was fresh fruit and a little bit of time to prepare something wonderful.

The most frequently asked question I get is what is the difference between a crisp, cobbler, grunt, pandowdy or brown betty.

This is really up for debate, but here's the answer I always give.

Cobblers are fruit desserts consisting of a sugared fresh fruit base topped with a thick biscuit crust. Sometimes this crust is spread all across the fruit and other recipes call for the batter to be dropped in biscuit form. The batter looks like "cobble stones".

Crisps/Crumbles have a sugared fruit base with a crumb crust normally a combination of sugar, flour and frequently some sort of grain like rolled oats, along with chopped nuts.

Pandowdies are usually more of a deep dish variety of dessert a little heavy with brown sugar or molasses and more of a broken biscuit topping, allowing the syrupy fruit to bubble up through.

Brown Bettys are prepared with soft breadcrumbs on the bottom and top with a layer of fresh fruit in the middle.

When you bake a brown betty the fruit and batter co-mingle unlike the others in this category where the fruit and topping remain separate.

Buckles and Grunts usually combine the batters with fruit prior to baking, creating a very moist cake -like dessert.

*To steal a quote from W.C. Fields  
"I never met a cobbler or crisp I didn't like."*

### **APPLE BROWN BETTY**

**Serve Six**

**3 cups tart apples diced  
1 ½ cups soft bread crumbs  
2/3 cup brown sugar  
¼ cup melted butter  
¼ tsp. salt  
1 tsp. cinnamon  
1 TBSP. lemon juice  
1/3 cup water**

- 1. Add melted butter to crumbs**
- 2. Combine apples, sugar, cinnamon and salt.**
- 3. Place a layer of buttered crumbs on bottom of greased casserole dish.**
- 4. Add a layer of diced apples/then another layer of crumbs.**  
**Continue alternating layer, finishing with crumbs on top.**  
**Combine lemon juice and water – pour over mixture.**  
**Bake for one hour at 350F.**

### **APPLE PEANUT BUTTER BROWN BETTY**

**5 cups sliced apples  
½ cup chopped peanuts  
1 tsp. cinnamon  
½ cup sugar  
2 TBSP lemon juice  
¼ cup butter  
½ cup brown sugar  
½ cup peanut butter  
4 cups soft bread crumbs**

- 1. Mix apples with peanuts, cinnamon, sugar and lemon juice.**
- 2. Pour into a 9" x 9" baking pan.**
- 3. Melt butter in medium saucepan and stir in brown sugar and peanut butter.**
- 4. Fold in the breadcrumbs.**
- 5. Sprinkle bread crumb mixture over the apples.**
- 6. Bake at 350F for 45 minutes.**

***Brown Bettys are the stepchildren in this family of desserts.  
Often neglected and not as fancy, these easy recipes are made with  
bread crumbs – something most everyone can conveniently find in their  
kitchen.***

### **APPLE DELIGHT**

**1 ¼ cup all purpose flour**

**1 tsp. salt**

**½ cup shortening**

**¼ cup water**

**½ cup brown sugar**

**½ cup sugar**

**1/3 cup flour**

**¼ tsp. salt**

**1 tsp. cinnamon**

**6 cups tart sliced apples**

**¼ cup butter**

- 1. Make crust out of the first four ingredients.**
- 2. Form into a ball and roll out so it fits into a 9" x 13" pan, shaping dough into the corners and up sides of pan.**
- 3. Combine sugars with flour, salt and spices.**
- 4. Sprinkle half of this mixture over the unbaked crust.**
- 5. Cut butter into remaining mixture until crumbly.**
- 6. Set aside for topping.**
- 7. Arrange apple slices in rows in the pan, covering the entire crust.**
- 8. Cover with crumbs.**
- 9. Bake at 350F for 30 minutes.**
- 10. Can be served warm or cold.**

### **APPLE GOODIE**

**¾ cup sugar**

**1 TBSP flour**

**¼ tsp. salt**

**½ tsp. cinnamon**

**2 cups sliced apples**

- 1. Mix sugar, flour, salt and cinnamon together.**
- 2. Fold in apples and mix well.**
- 3. Place in bottom of a greased 8" x 8" cake pan.**

### **CRUMBLY CRUST**

**½ cup oatmeal**

**½ cup brown sugar**

**½ cup flour**

**¼ cup butter**

**1/8 tsp. baking soda**

**1/8 tsp. baking powder**

- 1. Combine all dry ingredients.**
- 2. Cut in the butter and crumble until well mixed.**
- 3. Put crumbs on the apple mixture.**
- 4. Bake at 375F for 35-40 minutes**



### **MRS. WEBER'S APPLE CRISP**

4 cups peeled, cored apples  
1 TBSP. lemon juice  
1/3 cup sifted all-purpose flour  
1 cup rolled oats  
1/2 cup brown sugar  
1/2 tsp. salt  
1 tsp. cinnamon  
1/3 cup butter

1. Preheat oven to 375F and grease a 1 1/2 qt. baking dish.
2. Pour cut apples into dish.
3. Sprinkle with lemon juice
4. Combine dry ingredients and add melted butter.
5. Mix until coarse crumbs are formed.
6. Sprinkle crumbs over apples
7. Bake 30 minutes or until done.

### **SIMPLE APPLE CRISP**

Serves 6 to 8

8 baking apples  
1 cup brown sugar  
1 tsp. cinnamon  
3/4 cup all purpose flour  
1/2 cup butter  
1/2 cup water

1. Wash, core, slice and slice apples.
2. Put apples in bottom of baking dish.
3. Add water.
4. Combine sugar, cinnamon and flour.
5. Mix in very soft butter to make crumbs.
6. Spread crumbs over apples, patting them down evenly.
7. Bake at 375F for 40 minutes.
8. Serve in bowl with cream poured over.

*There are several apple crisp/crunch recipes in my heirloom collection.  
Many are very similar so I thought I'd pick the best.  
Hope you enjoy the choices.*

## **APPLE CRUNCH**

**Serves 6 to 8**

**1 qt. sliced apples**

**1 cup sugar**

**1 TBSP flour**

**1 tsp. cinnamon**

**1/8 tsp. salt**

### **Topping**

**3/4 cup rolled oats**

**3/4 cup brown sugar**

**1/4 cup melted butter**

**1/4 tsp. baking soda**

- 1. Peel and slice apples.**
- 2. Combine sugar, salt, cinnamon and flour.**
- 3. Sprinkle over apples and toss until mixed.**
- 4. Put apples in bottom of greased baking dish.**
- 5. Combine oatmeal with brown sugar and soda.**
- 6. Add melted butter and crumble to make topping.**
- 7. Place crumbs on apple mixture and pat down.**
- 8. Bake at 375F for 40 minutes.**

## **JANET'S APPLE CRISP**

**My wife's favorite apple crisp recipe – unbelievable how the aroma of an apple crisp fills the house with childhood memories.**

**6 cups sliced apples**

**1 cup brown sugar**

**3/4 cup all purpose flour**

**3/4 cup rolled oats – not quick cooking oats**

**1 tsp. cinnamon**

**1/2 cup butter**

- 1. Place apples in a buttered 8" x 8" baking pan.**
- 2. Combine brown sugar, flour, oats and cinnamon.**
- 3. Cut in the butter and mix to crumbly.**
- 4. Press mixture on the apples.**
- 5. Bake at 350F for 45-50 minutes.**

## **APPLE GRUNT**

**Makes 4 to 6 Portions**

**½ cup sugar**  
**2 TBSP shortening**  
**1 egg**  
**1 cup all purpose flour**  
**1 tsp. salt**  
**1 tsp. baking powder**  
**½ tsp. baking soda**  
**½ cup buttermilk**  
**1 ½ cups sliced apples**  
**½ tsp. vanilla**

- 1. Cream sugar and shortening together**
- 2. Add eggs and beat well.**
- 3. Add soda to buttermilk and stir into the mixture.**
- 4. Sift dry ingredients together and add to mixture beating thoroughly.**
- 5. Add sliced apples and blend into mixture.**
- 6. Pour into greased baking dish.**

**6 TBSP brown sugar**  
**1 ½ tsp. flour**  
**½ tsp. cinnamon**  
**1 ½ TBSP butter**

- 1. Mix together all ingredients and crumble.**
- 2. Sprinkle crumbs over apples.**
- 3. Bake at 375F for 35-40 minutes.**

*Personally, I've never liked the term – Grunt.*

*Just don't think it does justice to this old fashioned recipe.*

*Best as I can determine this is the second oldest recipe in the category.  
The original recipe called for sour milk – something quite common in days  
past, but buttermilk is more commonly used today.*

*Buttermilk/sour milk makes the batter lighter and tender.*

*If you want the original, sour milk is made by adding two tablespoons  
white vinegar to one cup of milk.*

## APPLE PANDOWDY

Serves 6 to 8

1 qt. apples – sliced

1 cup brown sugar

¼ cup flour

½ tsp. salt

1 TBSP apple cider vinegar

1 TBSP butter

¾ cup water

1 tsp. vanilla

Topping

1 cup flour

½ tsp. salt

2 tsp. baking powder

2 ½ TBSP shortening

½ cup milk

1. Peel and slice apples.
2. Place in bottom of greased baking dish.
3. Combine sugar, flour, salt, vinegar, and water in a large saucepan and bring to a boil – cook for two minutes.
4. Remove from heat and add butter and vanilla – cool.
5. Pour cooled syrup over apples.
6. Make topping by cutting shortening into sifted dry ingredients.
7. Add milk and stir only until mix is wet.
8. Drop spoonfuls of batter over apple mix.
9. Bake at 400F for 35 minutes.

*Don't really consider this recipe the best, but I love the word pandowdy.*

*Just sounds so fun and festive.*

*It has lots of brown sugar and sugar, but they're curiously tamed with the addition of vinegar.*

*Pandowdies, as you see with the recipe, call for cooking the sugars into syrup before adding to the apples. This is rare with a cobbler or crunch where the dry sugars are simply tossed with raw fruit.*



### **BLUEBERRY BUCKLE**

$\frac{1}{2}$  cup shortening  
 $\frac{3}{4}$  cup sugar  
1 egg  
2 cups sifted flour  
2  $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  cup milk  
2 cups fresh blueberries  
2 tsp. lemon juice  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup sifted flour  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{4}$  cup butter

1. Cream shortening and the  $\frac{3}{4}$  cup sugar.
2. Add egg and beat until light and fluffy.
3. Stir together 2 cups flour with baking powder and salt.
4. Add to creamed mixture, alternating with milk.
5. Spread in greased 9" x 13" pan.
6. Top with blueberries sprinkled with lemon juice.
7. Mix together  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup flour and cinnamon.
8. Cut in the butter and make into crumbles.
9. Sprinkle over berries - bake at 350F for 45 minutes.

### **VERY GOOD BLUEBERRY COBBLER**

3 cups fresh blueberries  
3 TBSP sugar  
 $\frac{1}{3}$  cup orange juice  
Mix blueberries with sugar and orange juice  
Place in an 8" square baking pan

$\frac{2}{3}$  cup all purpose flour  
 $\frac{1}{4}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
Combine all dry ingredients and mix well.

$\frac{1}{2}$  cup soft butter  
 $\frac{1}{2}$  cup sugar  
1 egg  
 $\frac{1}{2}$  tsp. vanilla

Cream butter and sugar until fluffy.

Add egg and vanilla - slowly stir in flour mixture.

Drop well mixed batter on top of blueberries and bake at 375F for 35-40 minutes.

## **SIMPLY GREAT BLUEBERRY COBBLER**

**3 cups blueberries  
1 TBSP lemon juice  
¼ cup sugar**

**Toss blueberries with lemon juice and roll in sugar.  
Place on bottom of 9" x 13" baking pan.**

**4 ½ TBSP soft butter  
1 ¼ cup sugar  
1 ½ cup all purpose flour  
1 ½ tsp. baking powder  
¾ cup milk**

**Cream butter and sugar.  
Stir in flour and baking powder – alternating with milk until smooth.  
Spoon over blueberries – batter will be thin.**

**1 ½ cups sugar  
½ tsp. salt  
1 ½ TBSP cornstarch  
½ tsp. cinnamon  
¾ cup boiling water.**

**In a medium size bowl mix sugar, salt and cornstarch.  
Sprinkle over the batter.  
Dust with cinnamon.**

**Spoon boiling water over batter and bake at 350F for 45 minutes.**

*The Frankenmuth area is blessed with several blueberry farms and picking summer blueberries has long been a part of many folk's outdoor warm weather activities.*

*Only problem is that mosquito families also have the same tradition except their prey is the pickers, not the blueberries.*

*Can't even begin to tell you how many times I've almost needed a blood transfusion after an afternoon of picking blueberries.*

*These recipes also work well with huckleberries – the wild version of blueberries. We used to have a secret meadow near Midland where a few of us lucky huckleberry pickers collected these succulent morsels. Supposedly it was a great spot for over 75 years. Consumer's Energy now has an electric power plant on the site. Progress? I'm not so sure!*

### **BLUEBERRY SLUMP**

1 quart blueberries  
1 cup sugar  
¼ tsp. nutmeg

#### **Baking Powder Dumplings**

2 cups flour  
2 tsp. baking powder  
¼ tsp. salt  
2 TBSP shortening  
½ cup milk

Mix all ingredients together and drop into boiling blueberries.

1. Wash and clean blueberries then add sugar and nutmeg.
2. Cover with water and bring to a rolling boil in large skillet.
3. Reduce heat and add dumplings.
4. Cover and simmer for 15 minutes. Serve hot.

### **BLACKBERRY COBBLER**

Serves Six  
3 TBSP butter  
1 cup sugar  
1 egg  
1 ½ cups flour  
½ tsp. salt  
1 tsp. baking soda  
2 TBSP apple cider vinegar  
½ tsp. cinnamon  
½ tsp. cloves  
¼ cup milk  
2/3 cup blackberries

1. Cream butter and sugar.
2. Add egg and beat until fluffy.
3. Sift dry ingredients together and add alternately with milk and vinegar
4. Beat thoroughly after each addition.
5. Add berries and gently fold enough to blend into dough.
6. Pour into greased 8" x 8" pan.
7. Bake at 350F for 40 minutes.

*We used to go camping near Boyne City when our boys were young. Near the campground was a wild blackberry patch where we'd send them when they got bored. Those blackberries were unbelievably sweet and intense in flavor. Nowadays kids think blackberries are something you buy at the cell phone store.*

## **MICHIGAN BLACK CHERRY CRISP**

### **Filling**

**5 cups pitted black cherries**

**2 TBSP lemon juice**

**¼ cup all purpose flour**

**½ cup brown sugar**

**1 tsp. cinnamon**

**Combine all ingredients and pour into a 9" x 13" baking pan.**

**1 cup all purpose flour**

**¾ cup brown sugar**

**½ cup rolled oats**

**½ cup chopped pecans**

**2/3 cup butter – melted**

**Combine all dry ingredients and nuts and mix well.**

**Melt butter and pour into dry mixture.**

**Spread crumb topping over the cherries evenly.**

**Bake at 350F for 45 minutes.**

## **BLACK CHERRY COBBLER**

**Serves Six**

**¼ cup shortening**

**1 cup sugar**

**1 egg**

**1 ½ cups flour**

**½ tsp. salt**

**2 tsp. baking powder**

**1 TBSP tapioca**

**1 TBSP lemon juice**

**2 TBSP butter**

**1/3 cup milk**

**2 cups cherries**

- 1. Sift flour, baking powder, salt and sugar together.**
- 2. Cut the shortening into the dry ingredients.**
- 3. Beat egg and add to mix with milk.**
- 4. Stir until mix is damp to the touch.**
- 5. Pour cherries into greased baking dish.**
- 6. Sprinkle with tapioca; add lemon juice and melted butter.**
- 7. Drop batter in six mounds on the cherries.**
- 8. Bake at 400F for 30 minutes.**

*On the subject of summer camping – our kids knew we were within a half-hour of Boyne City when “washed black cherry” farm stands began to pop up along the side of the road. Black cherries make luscious desserts!*



### **ALMA'S PEACH COBBLER**

Serves Six

#### **Biscuit Topping**

1 cup flour

2 TBSP sugar

1 ½ tsp. baking powder

¼ cup butter

1 egg beaten in with ¼ cup milk

#### **Filling**

1 qt. peaches – peeled and sliced

1 TBSP lemon juice

1 tsp. butter

3 TBSP tapioca

#### **Filling**

1. Put peaches in a saucepan and bring to a boil.
2. Sprinkle with tapioca and stir until thick at low heat.
3. Add lemon juice and butter.
4. Pour into 9" x 9" baking pan.

#### **Biscuit Top**

1. Mix all dry ingredients and cut in the butter.
2. Add the egg/milk mixture.
3. Mix well and spoon on to the peach filling.
4. Bake at 375F for 25 minutes.

### **MARIE'S PEACH COBBLER**

Serves Six

¼ cup shortening

1 cup sugar

1 egg

1 ½ cups flour

12 tsp. salt

2 tsp. baking powder

1 TBSP tapioca

1 TBSP lemon juice

1/3 cup milk

2 cups peaches

1. Sift flour, baking powder, salt and sugar.
2. Cut shortening into dry ingredients – beat in eggs and milk.
3. Pour peaches into greased 9" square baking dish.
4. Sprinkle with tapioca and add lemon juice and butter.
5. Drop in mounds on peaches.
6. Bake at 400F for 30 minutes.

*Always a summertime favorite – peaches sweet and warm from the mid-day sun. My father knew a farmer who gave us three bushels every year.*

### **MY FAVORITE PEACH COBBLER**

2 cups flour  
1 ½ cups sugar  
4 tsp. baking powder  
½ tsp. salt  
1 tsp. vanilla  
1 /12 cups milk  
4 oz. butter

#### **Filling**

2 qts. Peaches  
2 oz. butter  
2 tsp. lemon juice  
½ cup sugar  
3 TBSP cornstarch  
¾ cup water

1. Combine flour with the sugar, salt and baking powder.
2. Stir in the milk and vanilla and set aside.
3. In saucepan put the first four ingredients and bring to a boil.
4. Mix cornstarch and cold water and add to the filling mixture.
5. Pour peaches into a 9" x 9" baking pan and pour batter on top of peaches.
6. Melt a stick of butter and pour on batter.
7. Mix ¼ cup sugar with 1 tsp. cinnamon and sprinkle on top.
8. Bake at 350F for 40 minutes.

### **PRIZE WINNING PEACH COBBLER**

This recipe comes from a friend of my 90-year-old mother.

¾ cup all purpose flour  
pinch of salt  
2 tsp. baking powder  
1 cup sugar  
¾ cup milk  
½ cup butter  
2 cups fresh sliced peaches  
1 cup sugar

1. Sift flour and baking powder.
2. Mix with 1 cup sugar and slowly stir in milk to make a batter.
3. Melt butter in to an 8" x 8" baking pan.
4. Pour batter over melted butter. – do not stir.
5. Mix peaches and one cup of sugar and carefully spoon over the batter.
6. Bake one hour at 350F.

### PEAR BETTY

1 quart sliced fresh pears – slightly under-ripe  
½ cup sugar  
½ tsp. cinnamon  
½ tsp. ginger  
½ tsp. nutmeg  
juice of one lemon  
2 cups soft bread crumbs  
2 TBSP melted butter

1. Sift together the flour and spices
2. Add sugar mixture and lemon juice to sliced pears.
3. Add melted butter to breadcrumbs and blend together.
4. Place a layer of buttered crumbs in a greased 8" x 8" baking dish.
5. Add a layer of the sugared pears.
6. Repeat layering finishing with the crumbs on top.
7. Bake at 350F for 30-35 minutes.

### ERMIA'S RHUBARB COBBLER

*Ermia Nuechterlein was my father's sister – we all called her "Bowsie".  
Anything she made was always excellent!*

4 cups diced rhubarb  
1 cup sugar  
2 TBSP sugar  
¼ tsp. cinnamon  
1 TBSP water  
2 TBSP butter

1. Mix the rhubarb with sugar, cornstarch cinnamon, water and butter.
2. Bring to a slow boil and cook for one minute – stirring constantly.
3. Pour into an 8" x 8" baking pan.

#### Topping

1 cup flour  
2 TBSP sugar  
1 ½ tsp. baking powder  
¼ tsp. salt  
¼ cup butter  
¼ cup milk  
1 egg  
½ tsp. cinnamon

1. Sift all the dry ingredients together and cut in butter until crumbly.
2. Beat egg and milk together and add to the dry mix – stirring to moisten.
3. Drop on the rhubarb by spoonfuls.
4. Bake at 400F for 20-25 minutes.

### **MAGGIE'S RHUBARB COBBLER**

**1 ½ cups sugar**  
**2 TBSP flour**  
**2 eggs, beaten**  
**4 cups rhubarb – cut into one-inch pieces**

#### **Topping**

**1 cup flour**  
**1 tsp. baking powder**  
**6 TBSP butter**  
**½ tsp. salt**  
**½ cup brown sugar**

- 1. Mix sugar, flour, eggs and rhubarb.**
- 2. Place in baking dish and cover with topping.**
- 3. For topping mix all ingredients and crumble, then spread over rhubarb.**
- 4. Bake at 375F for 45 minutes.**

### **PEAR – RHUBARB COBBLER**

#### **Filling**

**1 ½ cups cut up rhubarb**  
**3 ripe pears – cored, peeled and sliced**  
**2 TBSP water**  
**1 ¼ cup sugar**  
**2 TBSP cornstarch**  
**¼ tsp. cinnamon**  
**1 TBSP red hot cinnamon candies**  
**pinch of salt**  
**1 ½ TBSP butter**

#### **Crust**

**1 ¼ cup biscuit mix**  
**1 TBSP sugar**  
**2 TBSP melted butter**  
**½ cup milk**

- 1. Put rhubarb in water with sugar, cornstarch, cinnamon, salt, and red hots.**
- 2. Pour into greased 8" square pan and dot with butter.**
- 3. Cover and bake for 10 minutes at 400F.**
- 4. Combine biscuit mix and sugar – add butter and milk.**
- 5. Drop by spoonfuls on hot baked fruit.**
- 6. Sprinkle with sugar and return to oven another 15 to 20 minutes.**



## STRAWBERRY RHUBARB COBBLER

4 cups sliced rhubarb  
3 TBSP water  
1 cup sugar  
3 TBSP cornstarch  
¼ cup sugar  
¼ tsp. salt  
3 TBSP water  
1 pt. fresh strawberries

1. Combine rhubarb with water and one cup sugar in a large saucepan.
2. Cook covered at low heat, stirring occasionally until rhubarb is soft but not mushy.
3. Combine cornstarch with remaining ¼ cup sugar, salt and 3 TBSP cold water.
  4. Stir in the rhubarb and mix quite briskly.
  5. Continue cooking until mixture is thick and shiny.
6. Add the strawberries and pour into a greased 8" square baking pan.

Topping  
1 cup all purpose flour  
1 cup sugar  
2 tsp. baking powder  
2 TBSP butter ¾ cup milk or cream  
¼ tsp. salt  
1 tsp. vanilla

1. Combine all topping ingredients and beat until smooth.
2. Pour over the hot strawberry/rhubarb mixture.
3. Bake at 400F for 20-25 minutes or until golden brown.

*In my way of thinking God made strawberries and rhubarb at the same time. They compliment each other so well – a perfect match made in Heaven.*

*About half of the rhubarb recipes call for pre-cooking rhubarb before baking the cobblers – both styles of cobblers – using raw or using cooked rhubarb are equally good. Newer varieties of rhubarb like Canadian Red often don't need pre-cooking because they're so tender.*

### **ANITA'S RHUBARB CRUNCH**

**3 cups diced rhubarb  
3 TBSP flour  
1 cup sugar**

**Topping  
1 ½ cups flour  
1 cup brown sugar  
1 cup rolled oats  
½ cup butter  
½ cup shortening**

- 1. Combine rhubarb with flour and sugar – mix well – put in 9" x 13" pan.**
- 2. Combine topping ingredients and sprinkle on top of rhubarb.**
- 3. Bake at 375F for 30 minutes or until nicely browned.**

### **GOLDIE'S RHUBARB CRUNCH**

**Filling  
3 cups diced rhubarb  
1 TBSP flour  
½ cup sugar  
1 tsp. cinnamon  
1/8 tsp. salt  
1 TBSP water**

**Topping  
1 cup rolled oats  
½ cup flour  
1 cup brown sugar  
½ cup butter**

- 1. Mix rhubarb with the other filling ingredients – set aside.**
- 2. Combine rolled oats with flour and sugar – mix well.**
- 3. Cut in cold butter until mixture is crumbly.**
- 4. Place half of topping in bottom of greased 8" square pan.**
- 5. Cover with sugared rhubarb and top with remaining topping.**
- 6. Bake at 350F for 45 minutes.**

***Goldie was my mother-in-laws neighbor.***

***She was originally – believe it or not – from Boyne City.***

***Strange how Boyne City has played a role in the Zehnder family memories. A color print of the Advance Country Store just north of our favorite campgrounds near Boyne City hangs in our family room.***

## MARY ANN'S RHUBARB CRUNCH

### Sauce

1 cup sugar

2 eggs

2 tsp. cornstarch

1 cup water

1 tsp. vanilla

### Topping

1 cup flour

½ cup sugar

¾ cup rolled oats

1 tsp. cinnamon

4 cups diced rhubarb

½ cup butter

1. Combine all sauce ingredients together and cook at low heat – stirring constantly until mixture is thick.
2. Mix the topping ingredients together until crumbly.
3. Place half of topping in bottom of 9" x 11" baking pan.
4. Top with rhubarb and pour sauce over rhubarb.
5. Sprinkle remaining topping on rhubarb and bake at 350F for 50-60 minutes.

## STRAWBERRY RHUBARB CRUNCH

3 cups dice rhubarb

1 cup fresh strawberries

1 ½ cups sugar

3 TBSP all purpose flour

### Topping

½ cup chopped walnuts

1 cup all purpose flour

½ cup brown sugar

½ cup butter

1. Mix rhubarb with strawberries, sugar and flour.
2. Place this fruit mix in the bottom of a greased 8" square baking pan.
3. Crumble the topping ingredients and spread over the rhubarb/strawberries.
4. Bake at 400F for 40-45 minutes.

*Goldie, my mother-in-law's neighbor, was no stranger to a frosty brew. So...one summer when she claimed she kept hearing a buzzing coming from the walls in her living room, no one gave it much concern. Turns out she had a bee colony in her walls that filled two five gallon pails with honey. That giant honeycomb covered an area five feet wide by six feet tall. Never saw anything like it!*

## **OATMEAL STRAWBERRY RHUBARB CRUNCH**

**3 cups diced rhubarb  
1 cup strawberries  
2 TBSP honey  
1 tsp. ground ginger**

### **Topping**

**1 cup rolled oats  
½ cup brown sugar  
¼ cup butter  
1 tsp. cinnamon**

- 1. Combine rhubarb and strawberries.**
- 2. Toss with honey and ginger.**
- 3. Place in a shallow baking pan – 9” square.**
- 4. Combine oats with sugar and cinnamon.**
- 5. Mix until crumbly.**
- 6. Sprinkle over rhubarb/strawberries.**
- 7. Bake at 350F for 45 minutes.**

## **VALERIE’S RHUBARB CRISP**

**4 cups diced rhubarb  
½ tsp. salt  
2 cups sugar  
¾ cup all purpose flour  
1 tsp. cinnamon  
1/3 cup butter**

- 1. Put rhubarb in an ungreased 8” square pan.**
- 2. Sprinkle with salt**
- 3. Combine sugar, flour, and cinnamon – mix well.**
- 4. Add softened butter and mix until crumbly.**
- 5. Spread crumb mixture over rhubarb.**
- 6. Bake at 350F for 45 minutes.**

*One of my fondest childhood memories has to do with freshly picked rhubarb and a bowl of sugar. Made you pucker, but tasted great.*



### **OLD FASHIONED RHUBARB CRISP**

4 cups cut up rhubarb  
1 cup all purpose flour  
½ cup sugar  
1 ¼ tsp. baking powder  
2 TBSP brown sugar  
1 egg – beaten  
2 TBSP sugar  
¼ tsp. cinnamon  
1/8 tsp. allspice  
3 TBSP butter  
¼ cup cold water

1. Put rhubarb in 8” square greased baking pan.
2. Sprinkle with one cup sugar.
4. Mix together one cup flour, half cup sugar and baking powder.
5. Add brown sugar and beaten egg – pour batter over rhubarb.
6. Blend 2 TBSP sugar with cinnamon/allspice and sprinkle over batter.
7. Dot with butter and sprinkle with cold water.
8. Bake at 400F for 45 minutes.

### **GRAHAM CRUMB RHUBARB CRISP**

*An unusual recipe since the topping is graham crackers.  
It's the only heirloom rhubarb recipe I have with graham crackers.*

2 cups graham crackers – crushed to crumbs  
1 ½ cup sugar  
¼ tsp. salt  
¼ tsp. cinnamon  
2 TBSP grated orange rind  
1/3 cup butter  
6 cups cut up rhubarb

1. Combine crumbs, sugar, salt, cinnamon and orange rind.
2. Melt butter and blend into crumbs.
3. Alternate layers of crumbs and rhubarb in an 8” square pan.
4. Top layer should be crumbs - press firmly when complete.
5. Bake at 350F for 35-40 minutes.
6. Serve warm with whipped cream.

### **STRAWBERRY RHUBARB CRUMBLE**

**1 ¾ cup rhubarb - cut into 1" pieces**

**1 ¾ cup sugar**

**1 ¼ cup all purpose flour**

**1 cup sliced strawberries**

**1/3 cup dark brown sugar**

**¼ tsp. salt**

**½ cup softened butter**

**½ cup chopped pecans**

- 1. In a large bowl mix one cup sugar and ¼ cup flour together.**
- 2. Toss rhubarb and strawberries in this mixture.**
- 3. Place rhubarb/strawberry mix into an ungreased 8" square baking pan.**
- 4. In that same bowl – now empty – mix the remaining flour, brown sugar and sugar with the salt.**
- 5. Work mixture until crumbly and well mixed.**
- 6. Mix in the pecans and spoon over rhubarb/strawberries.**
- 7. Pan will be quite full!**
- 8. Bake for 35-40 minutes at 375F.**
- 9. Great with ice cream.**

### **BOTH THESE RECIPES DATE BACK TO THE 1920'S**

#### **RHUBARB BROWN BETTY**

**4 cups thinly sliced rhubarb**

**2 cups brown sugar**

**4 cups soft bread crumbs**

**4 TBSP butter**

**1/3 cup cold water**

**1 ½ tsp. cinnamon**

- 1. Butter bottom and sides of 8" square baking pan.**
- 2. Arrange pan in layers with rhubarb on bottom, then sugar, then breadcrumbs dotted with butter.**
- 3. Repeat so that you have three layers of each.**
- 3. After the third layer add the water to the surface of the rhubarb and cover the last rhubarb with a thicker coating of breadcrumbs and again dot with butter.**
- 4. Sprinkle with cinnamon**
- 5. Bake covered at 350F about 30 minutes.**
- 6. Remove cover and bake ten minutes longer.**

## **ZEHNDER'S RESTAURANT RHUBARB CRUNCH RECIPE**

*Here's the recipe we bake for our guests at Zehnder's Restaurant.*

**It's truly an heirloom.**

**We started using this recipe in the mid-1940's, but it's history dates back much further. My father brought the recipe home with him from Fort Wayne, Indiana.**

**He was a Lutheran minister and attended seminary in Fort Wayne.**

**Living, as was common back then, in a boarding house meant group meals were part of the daily ritual. Mrs. Solomon – who ran the boarding house - was,**

**according to my father, a great cook.**

**The Zehnder's rhubarb crunch recipe is actually a recipe originally passed down from Mrs. Solomon's grandmother – dating it to the 1860's.**

**Back in the 1970's "The Waltons" was a popular TV show. One summer Will Gear, who played Grandpa Walton, spent about three weeks in our area mentoring and reading poetry for a local summer theater group. He ate several times at Zehnder's and always created quite the stir when he showed up.**

**He'd visit for two to three hours with everyone and anyone who was dining at the time. Each time he ordered rhubarb crunch, saying it was exactly like his grandmother's recipe. I guess a compliment from "Grandpa Walton" is about as good as it gets! Good night, John Boy.**

### ***Mrs. Solomon's Rhubarb Crunch***

**1 cup uncooked rolled oats**

**½ cup all purpose flour**

**1 cup brown sugar**

**½ cup cold butter**

#### **Filling:**

**3 cups rhubarb, diced**

**1 TBSP flour**

**1 egg**

**½ cup sugar**

**1 tsp. cinnamon**

**1/8 tsp. salt**

**1 TBSP water**

- 1. Combine oats, flour and sugar.**
- 2. Cut in cold butter about the size of peas.**
- 3. Place half this mixture in a buttered 8" x 8" baking pan.**
- 4. Combine the rhubarb filling ingredients until blended well.**
- 5. Spread filling over the patted down crumbly topping.**
- 6. Top with remaining crumbs.**
- 7. Bake for 45 minutes at 350F.**
- 8. Top with chilled whipped cream.**

## **ZUCCHINI (Mock Apple) CRISP**

**½ cup butter  
¼ cup brown sugar  
¼ cup sugar  
1 cup all purpose flour  
½ cup finely chopped walnuts**

- 1. Combine butter with the sugars and fold in flour and nuts.**
- 2. Blend with hands until crumble and ingredients are well distributed.**
- 3. Set aside.**

**4 cups peeled and unseeded zucchini - cut-up into ½" pieces.**

**½ cup lemon juice  
¼ tsp. nutmeg  
1 tsp. cinnamon  
¼ tsp. allspice  
¾ cup sugar**

**Place zucchini and lemon juice in large saucepan and turn to medium heat.**

**Simmer for 15 minutes or until slightly tender – not mushy.**

**Combine spices and sugar.**

**Toss hot zucchini in spiced sugar.**

**Spoon zucchini into 9" x 13" buttered baking pan.**

**Cover with crumb topping.**

**Bake at 350F for 4-45 minutes or until brown and bubbly.**

*I guess some folks just got a "hankering" for apple crisp long before their apples were ripe. Zucchini has a similar texture and is often used as a substitute for apples, but they're nothing like the real thing.*

*Hey, if you have an overabundance of zucchini it's a good way to use it up. And...if you've ever grown zucchini you know everyone has an overabundance. Always amazed how a zucchini can grow a foot overnight.*



# CAKES

*There was a cake, my master, big as this, and white; it was so thick that it bulged from the basket. And when the cover was taken off, an odor and a steam mingled with honey rose upward toward my nostrils, for it was hot.*

**Nicostratus, circa Fourth Century B.C.**

When you think about cakes you usually think about celebrations; weddings, birthdays or almost any special event.

The history of the “celebration cake” can be traced back to the ancient Egyptians who baked special honey cakes to celebrate the festival of the sun gods. Cakes, as we know them today, actually didn’t come into existence until the mid 19<sup>th</sup> century with the invention of baking powder. Prior to 1858 cakes looked much more like cookies since the only two known leavening agents were eggs or yeast. Yeast just wasn’t all that practical and unless you had incredible wrist strength it was difficult to beat eggs to the point where they could increase the volume of your cake ingredients.

Cakes, more than any other dessert, are social offerings most often shared with groups of people other than one’s immediately family. Flour and shortening companies knew that fact and had a heyday from 1900 to 1970 introducing new and exciting cake recipes. Cakes came and went out of fashion – to bring last year’s Gold Medal cake to this year’s social event was unthinkable!

To read through my heirloom recipes is like paging through an old black and white photo album – they give you a feel for the times – a nostalgic peek into the past when cake baking was an art.

I talk to people all the time who tell me cake is not their favorite dessert. I can’t blame them! Growing up in the 50’s and 60’s gives me a unique perspective because I still remember when there was nothing better than a home made cake. Today’s box cakes just can’t compare to what I knew growing up. Real cakes are moist and filled with all kinds of goodies. Real cakes don’t have an inch of frosting. Real cakes still fill the air with heavenly aromas just as they did back in the Fourth Century B.C.

A bit of caution – cake baking takes practice. Don’t get discouraged if you have a few problems with it coming out right the first time.

And...these recipes have been tested in a calibrated oven.

Most home ovens are normally ten to twenty degrees off – usually too hot.

If you’re serious – buy a \$2 oven thermometer and use it.

**GOOD LUCK!**

## **PUMPKIN DESSERT RING**

**Here's a really great and unusual recipe when you're looking for something a little different during the holidays.**

**1 2/3 cup sifted flour  
1 1/3 cup sugar  
1/2 tsp. baking powder  
1 tsp. baking soda  
3/4 tsp. Salt  
1/2 tsp. cinnamon  
1/4 tsp. ground cloves  
1/3 cup butter  
1/3 cup water  
1/3 cup chopped walnuts  
2/3 cup raisins  
1 cup canned pumpkin  
1 large egg unbeaten**

- 1. Heat oven to 350F**
- 2. Grease a 2 quart ring mold**
- 3. Sift dry ingredients into a bowl.**
- 4. Add butter, water, nuts raisin and pumpkin.**
- 5. Beat two minutes at medium speed in a mixer or give 300 vigorous strokes by hand, scraping bowl constantly.**
- 6. Add egg and beat two more minutes.**
- 7. Pour into prepared mold.**
- 8. Bake 40-45 minutes at 350F.**
- 9. Serve warm with fluffy hard sauce, lemon sauce or whipped cream.**

***The torch of love is lit in the kitchen***  
**Old French Proverb**

### **YELLOW SPONGE CAKE**

**½ cup hot water  
1 tsp. lemon extract  
1 cup sugar  
10 egg yolks  
1 2/3 cup sifted cake flour  
1 tsp. baking powder  
¾ tsp. salt**

- 1. Mix hot water, lemon extract and sugar together on medium speed.**
- 2. Cream in egg yolks.**
- 3. Add all dry ingredients and mix well for two to three minutes**
- 4. Pour batter into a greased 9" x 13" cake pan.**
- 5. Bake at 375F for 30-35 minutes.**
- 6. Cool on wire rack and frost with your favorite icing.**

### **MRS. MATZKE'S DATE CAKE**

**1 ½ cups chopped dated  
½ tsp. baking soda dissolved in 1 cup of boiling water  
½ cup butter  
1 cup sugar  
2 eggs  
1 ½ cup sifted cake flour  
1 tsp. baking powder  
½ tsp. cinnamon  
¼ tsp. salt  
1 tsp. vanilla**

- 1. Pour boiling soda water over dates and set aside for one hour.**
- 2. Cream butter and beat in sugar.**
- 3. Add beaten eggs and vanilla.**
- 4. Add sifted dry ingredients alternately with water and dates.**
- 5. Bake in loaf pan about 40 minutes at 350F.**

***The heart of every home is still the kitchen***  
**Chef John Zehnder**

## ORANGE BLOSSOM CAKE

1 navel orange  
1 cup raisins  
1 cup chopped walnuts  
1 cup sugar  
½ cup shortening  
2 eggs  
1 cup sour milk  
1 tsp. baking soda  
2 cups sifted cake flour

1. Cut orange in half and remove seeds. Run through a meat grinder with the raisins. Nowadays we use a food processor for this same procedure.
2. Put ground orange and raisins a large bowl and add the chopped nuts.
3. Cream sugar and shortening together then add beaten eggs, mix well.
4. Sift soda with the flour and add alternately with soured milk to the creamed mixture.
5. Add half of the orange/raisin/nut mixture to the creamed mixture.
6. Bake in two well greased round cake pans at 350F for about 30 minutes.
7. Cool cakes then spread the remaining half of the orange mixture between the layers of the cakes.
8. Sprinkle top of cake with powdered sugar.

*To invite people to dine with us is to make ourselves responsible for their  
well being as long as they are under our roof  
Anthelme Brillat-Savarin*



## **BROWN EYED SUSAN CAKE**

Garden and flower theme cakes were popular during the 1950's and this cake was a popular classic of the time.

**2/3 cup fat (half vegetable shortening/half butter)**

**1 ½ cup sugar**

**3 eggs**

**2 ½ cup cake flour**

**2 ½ tsp. baking powder**

**1 tsp. salt**

**1 cup milk**

**2 squares baker's chocolate**

**1/8 tsp. baking soda**

**1 TBSP. milk**

**1 tsp. orange extract**

**1 ½ TBSP grated orange rind**

**¼ tsp. yellow food color**

1. Cream shortening with butter and sugar until soft and fluffy.
2. Beat eggs in to creamed mixture.
3. Sift flour, baking powder and salt together.
4. Stir in alternating the ingredients while adding milk to batter.
5. Divide the batter into two equal parts.
6. In the first part blend in melted chocolate, baking soda and milk.
7. In the second part add the orange extract, orange zest and yellow food color.
8. Grease and lightly flour two 9" cake pans.
9. Drop spoonfuls of each batter into the two pans.
10. Bake at 350F for 25-30 minutes.

### ***Frosting***

**4 TBSP butter**

**3 TBSP half & half**

**3 cups powdered sugar**

**1 TBSP grated orange rind      1 TBSP orange juice   1 tsp. yellow food color**

**2 squares bakers chocolate**

**enough half & half to make smooth**

1. Heat butter and half & half in saucepan.
2. Whip in powdered sugar
3. Divide frosting in half
4. In one half add rind, yellow color and orange juice to blend smooth.
5. In the other half add the melted chocolate and half & half , beat until smooth and glossy.
6. Spread chocolate frosting between the layers and on sides of cake.
7. Spread orange frosting on the top of the cake.
8. Sprinkle top with shaved chocolate curls and some orange zest.

### **PINEAPPLE UPSIDE DOWN CAKE**

**1 cup sugar  
1 TBSP butter  
½ tsp. salt  
1 tsp. vanilla  
2 eggs  
½ cup milk  
2 tsp. baking powder  
1 ½ cup cake flour**

- 1. Cream sugar with butter, salt and vanilla.**
- 2. Add beaten eggs and milk.**
- 3. Sift baking powder with cake flour and mix all ingredients together blending well.**

**2 TBSP butter  
¾ cup brown sugar  
8 pineapple slices  
8 red cherries**

- 1. Melt butter and spread in a 9" x 13" cake pan.**
- 2. Sprinkle brown sugar on melted butter and lay down the pineapple rings adding a cherry to the center of each ring.**
- 3. Add the batter and bake at 350F for 25-30 minutes.**
- 4. While still warm flip cake upside down allowing the pineapple rings to form a syrupy top.**

*We should look for someone to eat and drink with,  
before looking for something to eat or drink.  
Epicurus*

## **FRYING PAN UPSIDE DOWN CAKE**

**1 cup sugar  
1 cup all purpose flour  
¼ cup pineapple juice  
1 tsp. baking powder  
3 egg whites  
½ cup butter  
1 cup brown sugar  
8 canned pineapple rings  
8 maraschino cherries**

- 1. Melt butter in a 10" frying pan.**
- 2. Place pineapple rings in a pattern around the fry pan.**
- 3. Put a cherry in the center hole of the pineapple.**
- 4. Sprinkle with the brown sugar.**
- 5. On medium speed in a large bowl whip the egg whites until they form stiff peaks.**
- 6. Slowly beat in all the other ingredients making a smooth batter.**
- 7. Pour the cake batter over the pineapple rings and level off.**
- 8. Bake at 350F for 35-30 minutes.**
- 9. Remove from oven and allow to rest until slightly warm.**
- 10. Flip upside down cake over on to a sheet of waxed paper.**

*There is no sight on earth more appealing than the sight of a woman  
making dinner for someone she loves.*

**Thomas Wolfe**

## FRUIT COCKTAIL CAKE

1 lb. 2.5 oz. white cake mix  
1 #303 can of fruit cocktail  
2 eggs  
1 cups brown sugar  
2 tsp. ground cinnamon  
½ cup sugar  
1 cup chopped walnuts

1. Using a large mixing bowl add the cake mix to the bowl then add the fruit cocktail with juice.
2. Next add eggs and beat at medium speed for 2 minutes.
3. Pour into a greased 9" x 13" greased and floured cake pan.
4. In a second bowl mix brown sugar, sugar and cinnamon with the walnuts.
5. Sprinkle this blend on to the cake batter.
6. Bake at 350 25-30 minutes or until toothpick comes out clean and center springs back when touched with finger.

*For three and a half years I worked for college contract food service companies. Great way to learn about volume food preparation – came in handy when I returned to work at Zehnder's. When I was Food Service Director at Hiram College in Hiram, Ohio I also ran the dining room at the training camp for the Cleveland Browns professional football team. It was the late 1960's and fruit cocktail cake was a standard on every college campus cafeteria menu. Good reason for it, too. It was a good way to use up the canned peaches, pears and fruit cocktail left over from breakfast.*



## CINNAMON PUDDING CAKE

1 1/3 cup brown sugar  
1 1/2 cups cold water  
2 TBSP butter  
2 cup cake flour  
2 tsp. baking powder  
1/2 tsp. salt  
2 1/2 tsp. cinnamon  
1/2 cup chopped walnuts  
1 cup milk

1. Combine brown sugar, water and butter in a saucepan and bring to a boil. Set aside.
2. Sift all dry ingredients except walnuts and mix with the milk.
3. Spread this batter into a 9" x 13" greased cake pan.
4. Pour the brown sugar syrup over the cake batter and sprinkle with the walnuts.
5. Bake at 350F for 35-40 minutes.

*Pleasure is divided into six classes; food, drink, clothes, sex, scent and sight. Of these the noblest and most consequential is food.  
The pleasure of eating is above all pleasures.*

**Al-Baghdadi**

## **DEVIL'S FOOD CAKE**

**½ cup shortening  
1 ¼ cup sugar  
2 eggs  
2 cups sifted cake flour  
½ tsp. salt  
1 tsp. baking soda  
1 cup milk  
2 squares baker's chocolate  
1 tsp. vanilla**

- 1. Cream shortening and one cup of sugar thoroughly.**
- 2. Blend in the yolks of two eggs.**
- 3. Sift flour, soda and salt together.**
- 4. Add to creamed mixture alternately with milk.**
- 5. Blend in the melted chocolate and vanilla**
- 6. Fold in the beaten egg whites with a quarter cup sugar.**
- 7. Bake in two 8" round cake pans that are greased and floured at 350F for about 40 minutes.**
- 8. Frost with your favorite frosting.**

### **Boiled Chocolate Frosting**

**1 cup sugar  
3 tsp. corn starch  
1 TBSP unsweetened cocoa  
1 cup cold water  
1 tsp. vanilla  
1 TBSP. Butter**

- 1. Add the cornstarch to the water and bring to a boil with the sugar and cocoa. Simmer for five minutes.**
- 2. Remove from heat and allow to cool slightly.**
- 5. Add the vanilla and butter.**

*I have the simplest tastes. I'm always satisfied with the best.*  
**Oscar Wilde**

## HENRICI'S CAKE

**¾ lb. butter**  
**1 ¼ cup sugar**  
**3 eggs**  
**3 cups cake flour**  
**3 tsp. baking powder**  
**¼ tsp. salt**  
**rind of one lemon**  
**1 TBSP. lemon juice**  
**1 cup milk**  
**1 cup chopped pecans**

- 1. Cream butter and sugar.**
- 2. Add beaten eggs and blend well.**
- 3. Sift flour, soda and salt**
- 4. Add dry ingredients to creamed ingredients and beat on electric mixer at medium speed for about 2 minutes.**
- 5. Add rind, lemon juice and milk and beat another minute.**
- 6. Blend in pecans, save about a quarter cup out.**
- 7. Using a tube pan that is greased and floured, scatter the quarter cup of pecans into the pan.**
- 8. Pour batter into the tube pan.**
- 9. Bake at 325F for an hour or under done.**
- 10. Cool and invert on a plate and top with powdered sugar.**

*Henrici's was a nationally recognized restaurant in downtown Chicago that catered to the famous and infamous of their era.  
Chicago's equivalent of New York's Delmonico's.  
Known for its home-style pot roast, chicken pies and Midwestern cuisine – today we call it "comfort food".  
Henrici's set the style and standard during it's heyday.  
Most of Henrici's waitresses were former models.  
The restaurant opened in the mid-20's and closed in the early 1960's.*

## WESTPHALIAN CHERRY CAKE

3 TBSP. butter  
2/3 cup sugar  
2 egg yolks – beaten  
1 ¼ cup cake flour  
¼ tsp. salt  
2 ½ tsp. double action baking powder  
½ cup milk  
1 tsp. vanilla  
2 egg whites  
1 ½ cups canned dark cherries

1. Cream butter and sugar.
2. Blend in beaten egg yolks
3. Sift flour, soda and salt together.
4. Add flour alternately with milk to the creamed mix.
5. Beat egg whites until stiff and add along with the vanilla.
6. Put cherries in the bottom of a buttered 8” springform pan.
7. Pour batter over the cherries.
8. Swirl a fork through the batter so the cherries get mixed into it.
9. Bake at 375F for 35 minutes or until down.

**THIS SAME CAKE CAN BE MADE WITH FRESH APRICOTS OR  
COOKED BLUE PLUMS.**

*Our lives are not in the laps of the gods, but in the laps of our cooks.*  
**Lin Yultang**



## **NUT CAKE WITH BETTY GRABLE'S FAVORITE FROSTING**

**2 cups sifted cake flour  
2 tsp. baking powder  
½ tsp. salt  
½ cup shortening or butter  
1 cup sugar  
3 egg yolks beaten  
½ cup milk  
3 egg whites beaten stiff but not dry  
¾ cup chopped walnuts**

- 1. Sift flour, baking powder and salt together.**
- 2. Cream shortening, sugar and egg yolks.**
- 3. Fold dry and creamed ingredients together.**
- 4. Slowly add the milk.**
- 5. Fold in stiff egg whites then the nuts.**
- 6. Pour batter into a 9" x 13" greased cake pan and bake at 375F for about 30-35 minutes or until done.**

### **Betty Grable Frosting**

**12 oz. package semi sweet chocolate chips  
6 large marshmallows  
8 oz. sour cream**

- 1. Melt chocolate chips and marshmallows in a double boiler.**
- 2. Beat with a wire whip until smooth.**
- 3. When partially cool add the sour cream, blending thoroughly.**

***BETTY WAS THE PIN-UP GIRL OF WORLD WAR II  
Supposedly Betty Grable's legs were insured for one million dollars.***

***Animals feed themselves; men eat; but only wise men know the art of dining.***

**Anthelme Brillat-Savarin**

## **RAISIN CAKE WITH BOILED ICING**

1 ½ cup sugar  
¾ cup shortening  
3 eggs – separate yolk and white  
3 TBSP. Baker's cocoa  
3 TBSP. Hot milk  
1 cup milk  
2 ¼ cups cake flour  
3 tsp. baking powder  
½ tsp. salt  
½ tsp. baking soda  
2 tsp. vanilla  
1 ½ cups chopped raisins

1. Cream sugar, shortening and egg yolks.
2. Dissolve cocoa in hot milk.
3. Sift flour, baking powder, soda and salt.
4. Mix all these ingredients together and blend well.
5. Beat egg whites until stiff and fold in.
6. Add vanilla and fold in the raisins.
7. Grease and flour three 9" round cake pans.
8. Bake at 350F for 20 minutes.

## **BOILED ICING**

3 egg whites  
1 cup brown sugar  
¾ cup water  
1 cup sugar  
1 ½ cups raisins

1. Beat egg whites to stiff.
2. Add sugars and water together – bring to a boil.
3. Allow to cool then pour over egg whites.
4. Add raisins – chopped – and frost cake, especially between the layers.

*Tell me what you eat and I'll tell you what you are.*

**Anthelme Brillat-Savarin**

## OLD FASHIONED TOMATO SOUP CAKE

**¾ cup shortening  
1 ¼ cup sugar  
2 eggs – well beaten  
11 oz. can tomato soup  
¾ cup water  
1 tsp. baking soda  
3 cups cake flour  
1 TBSP. baking powder  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. cloves**

- 1. Cream shortening, sugar and eggs.**
- 2. Sift dry ingredients together.**
- 3. Add creamed and dry ingredients together.**
- 4. Fold in tomato soup and water.**
- 5. Pour into a greased 8" x 8" cake pan.**
- 6. Bake at 350F for 55 minutes. Recipe says "Thelma doesn't keep her cake in the oven for that long a time".**
- 7. Frost with cream cheese icing.**

*Never understood the concept behind a tomato cake, but I do know they were popular during the Eisenhower years.*

*A hard drinker, being at a table, was offered grapes for dessert.  
Thank you he said pushing the dish away from himself, but I am not in the  
habit of taking my wine in pills.  
Anthelme Brillat-Savarin*

## **BOSTON CREAM PIE**

Although we call it pie this recipe is really a cake.  
It's origins can be traced back to 1856 at the Parker House Hotel in Boston. Here's  
an early Frankenmuth version of this classic preparation.

### **CAKE**

2 cups all purpose flour  
1 ½ cups sugar  
1 tsp. baking soda  
1 tsp. baking powder  
½ tsp. salt  
1TBSP. butter  
¼ cup softened butter  
¼ cup shortening  
1 ½ tsp. vanilla  
1 ¼ cup sour milk  
4 egg whites

### **VANILLA CREAM**

1/3 cup sugar  
2 TBSP. corn starch  
¼ tsp. salt  
1 ½ cups milk  
2 egg yolks  
1 tsp. vanilla

### **CHOCOLATE GLAZE**

3 TBSP. water  
2 TBSP. butter  
¼ tsp. Hershey's cocoa  
1 cup powdered sugar  
½ tsp. vanilla

1. Combine flour, sugar soda, baking powder, and salt in a large mixing bowl.
2. Add butter, shortening and milk – mix at low speed with electric mixer for one minute.
  3. Add egg white and beat at medium speed for two minutes.
  4. Pour into greased and lightly sugared 9" round cake pans.
  5. Bake at 350F for 30-35 minutes – remove from pans after cooling.
6. VANILLA CREAM – Combine sugar, cornstarch and salt in a medium sized saucepan.  
Gradually add the milk and egg yolks and mix until well blended.
7. Bring to a boil over medium heat. Stir constantly and hold at a boil for 30 seconds to a minute.
  8. Remove from heat and fold in the butter and vanilla.
  9. Top one of the cake rounds with the filling. Top with remaining cake round.
10. CHOCOLATE GLAZE – Combine water and butter and bring to a full boil.
  11. Remove from heat and add cocoa. Stir in cocoa until smooth
12. Beat in the vanilla and powdered sugar until smooth. Pour immediately on top of cake, allowing glaze to form legs down the side of the cake. Chill before serving.



## **VERNOR'S GINGER ALE CAKE**

**Vernor's is a true Michigan product unlike any other ginger ale currently on the market. Not only is it a beverage, but it's also a cooking ingredient used in everything from Jello salads to desserts.**

**1 cup butter  
1 ½ cup light brown sugar  
1 cup sugar  
4 eggs  
1 tsp. vanilla  
1 cup Vernor's Ginger Ale  
½ tsp. salt  
2 ¼ tsp. baking powder  
¾ tsp. baking soda  
1 TBSP/ ground cinnamon  
½ tsp. ground ginger  
3 cups all purpose flour**

- 1. Cream butter, brown sugar and sugar together.**
- 2. Fold in eggs and vanilla. Add Vernor's Ginger Ale.**
- 3. Sift together all dry ingredients.**
- 4. Blend creamed and dry ingredients together and mix well.**
- 5. Pour batter into a greased 9" x 13" cake pan and bake at 350F for 40-45 minutes.**
- 6. When cool sprinkle with powdered sugar.**

***If you're from Michigan you know all about Vernor's Ginger Ale.  
It's not only a beverage, but also a tonic and something to ease a  
queasy stomach especially when you get the flu.  
Normally if you had Vernor's in the house, someone had an upset  
stomach.***

***It has always surprised me that Vernor's remains to this day a very  
Michigan product since it's unique in the marketplace.***

## CHOCOLATE DEPRESSION CAKE

During the Great Depression of the 1930's both eggs and dairy products were often out of the reach for many people. As they say, "necessity is the mother of invention" and so the depression cake was born. Not something you'd want to make on a regular basis, but a part of American history that shouldn't be forgotten.

3 cups all purpose flour  
2 cups sugar  
½ tsp. salt  
2 tsp. baking soda  
¾ cup unsweetened cocoa powder  
2 tsp. vanilla  
¾ cup vegetable oil  
2 TBSP. white distilled vinegar  
2 cups cool water

1. Using a large bowl sift together all of the dry ingredients.
2. Fold in the remaining ingredients and mix well until smooth.
3. Pour into a greased and floured 9" x 13" cake pan.
4. Bake at 350F for 30-35 minutes.
5. Dust with powdered sugar when cooled or frost with butter cream icing.

*I grew up hearing all about the Great Depression.*

*For young people today it's but a footnote in history, at best and most under the age of thirty don't know or don't care what the Great Depression was all about.*

*Unfortunate since it was a major part of our history and a true test of the will of the American people to survive and innovate.*

*It was in this low period in America that my grandparents; William and Emilie Zehnder opened a restaurant.*

*Why chicken? This is probably the most asked question about Zehnder's.*

*Unlike today when chicken is the least expensive protein one can buy, back in the Depression days chicken was the most expensive. Pork and beef were less expensive because chickens were used primarily for egg production and only after a long life of laying eggs were they sent to market.*

*So...when you served a young tender chicken to your guests back in 1930 it was a real treat.*

*When President Franklin Roosevelt promised a "chicken in every pot" he was making a very big promise of luxury.*

*Or...remember the verse in "She'll be Comin' Round the Mountain"*

*"we'll kill the old red rooster when she comes."*

*Chicken was and remains the classic celebration food.*

## DATE NUT CAKE WITH BLACK PEPPER ICING

Here's another Depression era recipe that I can date back to 1932-1933 based on the collection of recipes it came from. Don't know much about it other than it looked to be an interesting combination of ingredients

1 cup sugar  
1 cup brown sugar  
1 cup vegetable oil  
3 eggs  
1 cup chopped dates  
1 tsp. vanilla  
2 ½ cups all purpose flour  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. ground cinnamon  
1 tsp. salt  
1 tsp. ground nutmeg

Black Pepper Icing  
2 cups sugar  
¾ cup cool water  
¼ tsp. ground black pepper

1. Combine sugars, oil, eggs, dates and vanilla and mix well.
2. Sift together the remaining six ingredients.
3. Fold the creamed and dry ingredients together.
4. Bake at 325F for about one hour.
5. Slightly cool – about ten minutes – then spread cake with pepper icing.
6. Return to oven for 2-3 minutes to allow icing to absorb into the cake.
7. Refrigerate before serving to accent the cool cake with the heat of the pepper.

*A meal is tasteless without a touch of fantasy*

Erasmus (1469-1536)

*I included this particular recipe because it incorporates dates and black pepper – ingredients I noticed were quite common in my heirloom dessert collection dating from 1920 to 1935. Used by the ancient Greeks and Romans, dried fruits were a staple of any banquet served and dates were often the fruit of choice.*

## **MAMIE EISENHOWER'S CHOCOLATE CAKE**

**I totally forgot about this cake until I came across it in a collection of recipes given to me by Alice Ardussi —a second cousin on my father's side of the family. I remember my mother making this cake. Ahh! For those simpler days!**

**2/3 cup cocoa powder  
1/2 cup boiling water  
2 1/2 cups cake flour  
1 1/4 tsp. baking powder  
1 tsp. baking soda  
1/4 tsp. salt  
1/2 cup softened butter  
1 tsp. vanilla  
2 cups sugar  
3 egg  
1 cup sour milk**

- 1. Whip cocoa into the boiling water until it dissolves – allow to cool.**
- 2. Sift the flour with the baking powder, soda and salt.**
- 3. Cream the butter and add the vanilla with the sugar.**
- 4. Separate the eggs and beat the yolks, adding one at a time to the creamed mix.**
- 5. Add dissolved cocoa to the creamed mixture.**
- 6. Add dry ingredients to sour milk and then combine this with creamed mixture.**
- 7. Whip egg whites to a firm but soft peaks.**
- 8. Fold egg whites into the mixture.**
- 9. Pour batter into two greased 9" x 13" cake pans and bake at 375F for 25-30 minutes.**
- 10. Cool to room temperature and then invert the cake out of the pan on to waxed paper.**
- 11. Cool completely before frosting.**

### **FROSTING**

**1 1/2 cups sugar  
1/3 cup water  
2 egg whites  
1 TBSP. Karo light corn syrup  
1 tsp. vanilla  
3 oz. unsweetened baker's chocolate**

- 1. Combine all ingredients except vanilla and chocolate in a double boiler.**
- 2. Whip with electric mixer until well blended.**
- 3. Put over the boiling water and beat at medium speed until it forms soft peaks.**
- 4. Melt chocolate in a microwave and cool to room temperature– not in the original recipe – add vanilla and whip into the frosting until well blended.**



### LADY BIRD JOHNSON'S LEMON CAKE

Seems like one of the requirements for being the "First Lady" was the ability to make a good cake. This recipe came from Olga Menzel who worked in Zehnder's bakery for several years. Drove every day from Sebawaing – a round trip of almost one hundred miles on sometimes bad winter country roads.

¾ cup butter – softened  
1 ¼ cup sugar  
8 egg yolks  
2 ½ cups cake flour  
3 tsp. baking powder  
¼ tsp. salt  
¾ cup milk  
1 tsp. vanilla  
1 tsp. grated lemon peel  
1 TBSP juice from fresh squeezed lemon

Lemon Icing  
4 cups powdered sugar  
1/2 cup softened butter  
1 TBSP. grated lemon peel  
2 TBSP. lemon juice – use a fresh lemon  
3 tsp. half & half

1. Cream butter and sugar until fluffy.
2. In a separate bowl hand beat egg yolks until airy and light yellow in color.
3. Fold egg yolks into the creamed mixture.
4. Sift flour with baking powder and salt.
5. Add dry ingredients to the creamed mix – adding one third at a time to insure a well blended mixture.
6. Add vanilla lemon peel and juice.
7. Pour into three 9" round cake pans and bake at 350F for 20-25 minutes.
8. Mix all lemon icing ingredient together except for the half & half.
9. Add enough half & half to make the icing creamy.
10. Ice the cake and chill at least one hour before serving.

*The pleasures of the table are for every man of every land, and no matter  
what place in history or society;*

*They can be a part of all his other pleasures and they last the longest to  
console when he has outlived the rest.*

**Anthelme Brillat-Savarin**

## ORANGE KISS ME CAKE

“Kiss-me” cakes were extremely popular during the 1950’s and early 1960’s. Always was one of my favorites, this recipe was part of a collection of my Aunt Bowsie’s recipes. Bowsie was my father’s sister and the undisputed best dessert baker in the Zehnder family.

1 whole navel orange  
1 cup Thomson seedless raisins  
1/3 cup chopped walnuts  
2 cups all purpose flour  
1 cup sugar  
1 tsp. baking soda  
1 tsp. salt  
1 cup milk  
½ cup vegetable shortening  
2 eggs

Sprinkle Topping  
1/3 cup sugar  
1 tsp. cinnamon  
¼ cup chopped walnuts  
navel orange cut into ½” slices

1. Squeeze orange and save 1/3 cup juice.
2. Grind entire orange with the raisins and walnuts. Nowadays you can use a food processor to accomplish this task.
3. In a separate large bowl mix together flour, sugar, soda, salt milk, shortening and eggs.
4. Beat three minutes at medium speed.
5. Fold in the ground orange mixture.
6. Pour into a greased and floured 9” x 13” cake pan and bake at 350F for 35-40 minutes.
7. Slowly drizzle saved orange juice over the still warm cake.
8. Combine sugar, cinnamon and fine chopped walnuts.
9. Sprinkle on the orange juice soaked cake.
10. Garnish top of cake with fresh orange slices.
11. Chill for one hour before serving and store any leftovers in refrigerator.

*A cook can never rise above his ingredients*

Anonymous

## **APPLESAUCE CAKE**

**2 ½ cups all purpose flour**  
**1 ½ cups sugar**  
**1 tsp. baking powder**  
**1 tsp. salt**  
**1 tsp. baking soda**  
**1 ½ tsp. cinnamon**  
**½ cup vegetable shortening**  
**½ cup applesauce**  
**2 eggs**  
**1 cup chopped walnuts**

- 1. Sift flour and sugar with salt, baking powder, soda and cinnamon.**
- 2. Add shortening and applesauce and beat at medium speed on an electric mixer for 1 ½ minutes.**
- 3. Add eggs and beat two more minutes.**
- 4. Fold in the walnuts.**
- 5. Pour batter into a greased and floured 9" x 13" cake pan.**
- 6. Bake at 350F for 1 hour or until done**
- 7. Allow to cool then sprinkle with powdered sugar.**

## ***HEAVEN OR HELL***

***Heaven is Where***  
***The Chefs Are French***  
***The Police Are British***  
***The Mechanics Are German***  
***The Lover's Italian***  
***And It's All Organized by the Swiss***

***Hell is Where***  
***The Chefs Are British***  
***The Police Are German***  
***The Mechanics Are French***  
***The Lover's Swiss***  
***And It's All Organized by The Italians***

## **CARROT CAKE WITH CREAM CHEESE FROSTING**

**1 ½ cups vegetable oil  
2 cups sugar  
3 eggs  
2 cups shredded raw carrots  
1 cup crushed pineapple – do not drain  
½ cups chopped walnuts  
2 ½ cups all purpose flour  
½ tsp. salt  
1 tsp. baking soda  
1 tsp. vanilla**

- 1. Cream oil with the sugar and the eggs.**
- 2. Stir in carrots and pineapple – juice and all – mix well.**
- 3. Sift flour, salt, soda and cinnamon.**
- 4. Fold sifted ingredients into the creamed mix.**
- 5. Mix in the vanilla and walnuts.**
- 6. Pour into a greased 9" x 13" greased cake pan and bake at 350F for 35-40 minutes.**
- 7. Cool before frosting.**

## **CREAM CHEESE FROSTING**

**4 oz. cream cheese  
1 tsp. vanilla  
1/4 cup butter  
8 oz. powdered sugar**

- 1. Cream butter and cream cheese on a mixer at medium speed.**
- 2. Slowly add powdered sugar and vanilla.**
- 3. Adjust powdered sugar if necessary so frosting is smooth.**

***Good Cookin' Lasts – Good Lovin' Don't.***  
**Old Pennsylvania Dutch Saying**



### **MILK CHOCOLATE CAKE**

2 cups all purpose flour  
½ tsp. salt  
½ cup softened butter  
1 ½ cups sugar  
2 eggs  
1 tsp. vanilla  
1 cup sour milk  
1 tsp. baking soda  
1 TBSP. vinegar  
2 square baker's milk chocolate

1. Sift flour with salt.
2. Cream butter and sugar until creamy.
3. Add eggs, one at a time, and beat two minutes.
4. Fold in vanilla, flour and sour milk – a little at a time.
5. Add melted chocolate and mix well.
6. Finally, dissolve the soda in the vinegar and add to the batter beating only a few times so you won't lose its fizz.
7. Pour into two 9" round cake pan – greased and floured.
8. Bake at 375F for 25-30 minutes.

### **MILK CHOCOLATE NUT ICING**

1 square semi-sweet chocolate  
3 TBSP softened butter  
2 cups powdered sugar  
1 tsp. vanilla  
½ cup chopped walnuts  
6 TBSP half & half

1. Dissolve chocolate in mixing bowl over hot water.
2. Remove from heat and cream chocolate with butter.
3. Add vanilla and powdered sugar.
4. Begin beating at slow speed on mixer and begin adding the half & half until smooth and creamy.
5. Frost between layers and then frost outside of cake.
6. Sprinkle with nuts when frosted.

*Food is the Common Ground, a Universal Experience*  
**James Beard**

## RHUBARB UPSIDE DOWN CAKE

2 TBSP butter  
1 cup brown sugar  
2 cups diced raw rhubarb  
¼ cup vegetable shortening  
1 cup sugar  
1 egg  
2 cups all purpose flour  
2 ½ tsp. baking powder  
½ tsp. salt  
1 cup milk

1. Melt butter in medium saucepan and add the brown sugar and rhubarb – mix well to dissolve brown sugar.
2. Pour into a greased 9" x 9" cake pan.
3. Cream shortening, sugar and egg.
4. Sift dry ingredients and add milk.
5. Combine flour mixture with creamed ingredients.
6. Pour batter over the rhubarb.
7. Bake 375F for 40-45 minutes.
8. Remove from oven and cool for ten minutes.
9. Flip cake over on waxed paper or large cake platter.

*Rhubarb was long known as "peasant food" because it was easily available and, for the most part considered too lowly for the upper class of society. Surprisingly though, rhubarb was highly prized by the ancient Romans as a "spring tonic" and a remedy for depression.*

*Most of today's prize varieties of rhubarb can trace their ancestry to a Canadian variety that produces large sweet stalks with few tough strings. Don't know if kids still do this, but some of my fondest memories have to do with a fresh stalk of rhubarb and a bowl of sugar into which the rhubarb was dipped. Even with all that sugar you still "puckered up" when you chewed on that stalk.*

## **FRESH APPLE BUNDT CAKE WITH CARAMEL GLAZE**

2 cups sugar  
1 ½ cup vegetable oil  
2 tsp. vanilla  
2 beaten eggs  
3 TBSP. lemon juice  
1 tsp. salt  
3 cups all purpose flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 ½ cups chopped pecans  
3 cups peeled, chopped apples

1. Combine sugar, oil, vanilla, eggs, lemon juice and salt. Beat well.
2. Sift flour with soda and add to first ingredients. Beat well.
3. Fold in the apples, cinnamon, nutmeg and nuts.
4. Bake in a greased and lightly floured Bundt pan at 325F for 1 ½ hours.
5. Flip out of Bundt pan while still hot.

### **CARAMEL GLAZE**

1 cup sugar  
½ cup buttermilk or sour milk  
½ tsp. baking soda  
2 TBSP light corn syrup  
½ cup butter  
½ tsp. vanilla

1. Combine all ingredients in a medium saucepan and bring to a full boil at low heat.
2. Turn down to a simmer and continue to low boil for ten minutes, stirring constantly.
3. Remove from heat and drizzle over cake while still are both hot.

*One cannot write a cookbook that reflects back on the history and progression of cakes and not include a Bundt cake. Bundt cakes came into vogue – at least in the Midwest in the mid 1960's. They're still popular, but I just don't see them like I did twenty years ago. Most Bundt cakes have some sort of glaze rather than a frosting.*

## LEMONADE CAKE

1 cup butter  
1 cup sugar  
4 eggs  
1 cup sour milk  
1 cup walnuts  
grated peel of one lemon  
1 tsp. vanilla  
2 ¼ cups all purpose flour  
½ tsp. baking soda  
1 ½ tsp. baking powder  
½ tsp. salt

1. Cream butter with sugar and eggs.
2. Fold in walnuts, grated lemon, and vanilla.
3. Sift remaining dry ingredients together and add to creamed mixture.
4. Mix all ingredients well.
5. Pour into a greased and lightly floured loaf pan.
6. Bake at 350F for 45-50 minutes.
7. Remove from oven and rest only ten minutes before flipping out on to a cake platter.

### Lemonade Glaze

¾ cup powdered sugar  
juice of one large orange and one large lemon

Mix sugar with the juice and make sure the sugar dissolves.  
Pour over loaf cake while cake is still hot.

*Here's a 1950's cake I remember well!*

*Seemed there was a real fascination with everything FLORIDA during that era and it was reflected in the lemon desserts often featured by flour and shortening company recipes available for home use.*

*Most often this cake was served during summertime.*

*Fourth of July would be a perfect opportunity to show off this special heirloom cake.*



## KATY ARDUSSI'S LAYER CAKE

2 cups sugar  
4 eggs  
4 TBSP. soft butter  
4 cups all purpose flour  
4 tsp. baking powder  
2 cups milk  
2 tsp. lemon extract

1. Cream sugar with eggs and butter.
2. Sift flour and baking powder and fold into the creamed sugar.
3. Add the lemon extract and blend well
4. Pour into two greased and lightly floured 9" x 9" round cake pans.
5. Bake at 350F for 25-30 minutes or until toothpick comes out clean.

### Frosting

2 cups powdered sugar  
3 tsp. cocoa powder  
½ tsp. vanilla  
enough half & half to make smooth

Katy's comments are that this cake is best with chopped figs in between layers and chopped walnuts sprinkled on the top of the frosting.

*In cooking as in all arts, simplicity is a sign of perfection.*  
Curnonsky (1872-1956)

*The quote I chose for Katy's cake says it all!  
Most cooks try to do too much when in fact simplicity is the guiding  
principle for the professional chef or pastry chef.*

*Figs are an important part of the ingredients.  
Doesn't surprise me because Katy was from the Italian branch of the  
Zehnder family and figs are part of the Italian food palette.*

## **COLORVISION SWIRL CAKE**

**A recipe from the early 1950's – celebrating the introduction of color television to the general public. A snapshot of American history.**

**Have ingredients at room temperature.**

**In hot weather use milk and eggs directly from the refrigerator.**

**Preheat oven to 350F.**

**Grease and lightly flour two 9" x 9" round cake pans**

**Sift Together In a Bowl**

**1 ¾ cup plus 2 TBSP. cake flour**

**1 ¼ cup sugar**

**3 tsp. baking powder**

**¾ tsp. salt**

**Then Add**

**1/3 cup vegetable shortening**

**¾ cup milk**

**1 tsp. vanilla**

**Beat at medium speed on a mixer for two minutes.**

**Scrape sides and bottom of bowl constantly.**

**Add ½ cup unbeaten egg whites and beat two more minutes.**

**Pour 1/3 cup of batter into small bowl.**

**Add 3 TBSP strawberry gelatin and stir with fork.**

**Pour over the remaining batter and drag fork five times through batter to leave color swirls.**

**Pour batter into the greased and floured cake pans.**

**Bake at 350F for 40-45 minutes.**

## **PINK ICING**

**Mix in the top of a double boiler.**

**3 TBSP Strawberry gelatin**

**1 egg white**

**½ cup sugar**

**1/8 tsp. cream of tartar**

**2 TBSP water**

**Place ingredients over boiling water and beat with electric mixer at high speed until icing holds stiff peaks.**

**Remove from boiling water and beat one minute longer.**

## **THUNDERBOLT CHOCOLATE CAKE**

**Hey! These are Frankenmuth recipes so you knew at some point someone would put sauerkraut into their chocolate cake!**

**2/3 cup butter  
1 ½ cups sugar  
2 eggs  
1 tsp. vanilla  
½ cup unsweetened cocoa  
2 ¼ cup all purpose flour  
1 tsp. baking powder  
1 tsp. baking soda  
¼ tsp. salt  
1 cup water  
2/3 cup rinsed and drained sauerkraut – chopped**

- 1. Cream butter and sugar.**
- 2. Beat in eggs and vanilla**
- 3. Sift together dry ingredients and add alternately with water and egg mixture.**
- 4. Stir in the sauerkraut**
- 5. Pour into two greased and floured 8" round cake pans.**
- 6. Bake at 350F for 30 minutes.**

## **FUDGE FROSTING**

**2 cups sugar  
1/8 cup light corn syrup  
½ cup milk  
7 TBSP butter  
2 squares chocolate  
1 tsp. vanilla  
¼ tsp. salt**

**Mix all ingredients in a saucepan except for the vanilla.**

**Stir over low heat until the butter and chocolate melt.**

**Bring to a full boil.**

**Boil for one minute, stirring constantly.**

**Remove from heat and beat at medium speed on mixer until frosting is lukewarm.**

**Add vanilla.**

**Beat again until frosting is a smooth consistency.**

***If you can organize your kitchen you can organize your life.***

**Louis Parish**

## **WALDORF CHOCOLATE CAKE**

**Another recipe from distant cousin Alice Ardussi Reinhold**

**This is one of those “urban legend” stories about a woman who enjoyed at wonderful chocolate cake at the Waldorf Astoria Hotel in New York back in 1951. When she asked for the recipe she was charged \$250 so she vowed to give it to anyone and everyone for free.**

**Before you begin mix and cook the following until thick.**

**1 cup milk**

**5 TBSP. all purpose flour**

**Place in refrigerator so it will be cold when you make frosting.**

### **CAKE:**

**Cream together ½ cup vegetable shortening, 1 ½ cup sugar.**

**Add two eggs and beat.**

**Next add and beat 1 tsp. salt, 2 TBSP. cocoa and a full quarter cup of red food color WOW that’s a whole lot of red!**

**Add alternately 2 ¼ cup sifted cake flour and 1 cup buttermilk into which you’ve stirred 1 tsp. baking soda and 1 TBSP. vinegar.**

**Bake in two greased cake pans at 350F for about 25-30 minutes.**

### **FROSTING**

**Cream together 1 cup butter and one cup powdered sugar.**

**Add the cooled flour/milk mixture to it and beat at medium speed until smooth.**

**Add a little cream if too stiff.**

***A man does not live on what he eats, but on what he digests.***

**Proverb**



## HUMMINGBIRD CAKE

3 cups flour  
2 cups sugar  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. cinnamon  
1 ½ tsp. vanilla  
1 ½ cups oil  
3 beaten eggs  
1 ½ cups undrained crushed pineapple  
1 ½ cups mashed ripe bananas  
1 cup walnuts  
½ cup coconut

1. Mix dry ingredients in a large bowl with a kitchen spoon
2. Mix eggs with the oil and stir into dry ingredients.
3. Add vanilla, pineapple, nuts and coconut.
4. Pour into three greased and floured 9" round cake pans.
5. Bake at 350F for 30 minutes and cool.
6. Frost with cream cheese icing.

I totally forgot about Hummingbird Cakes until I came across this recipe in one of many boxes of heirloom recipes. Don' know where it came from. All I know is a flash of nostalgia ran through my mind and I found myself smiling for no apparent reason at all.

## ADVICE TO THE NEWLYWED

*Well mix and bake the dainty cake  
And beat the frosting light.  
The sweetest plan to please a man  
Is through his appetite.*

Author unknown

## GEORGIA PEANUT BUTTER FUDGE CAKE

1 cup butter  
4 TBSP cocoa  
1 cup water  
1 cup buttermilk  
2 cups sugar  
2 cups all purpose flour  
1 tsp. baking soda  
2 beaten eggs  
1 tsp. vanilla  
2 cups crunchy peanut butter

1. Combine first four ingredients in a saucepan and bring to a boil. Set aside.
2. Sift flour, sugar and soda into a large mixing bowl – add cocoa and blend in.
3. Fold in eggs and vanilla.
4. Pour into a greased 9" x 13" cake pan and bake at 350F for 25-30 minutes.
5. Allow to cool and then heat peanut butter so it will spread easily.
6. Spread peanut butter on top of cake.

## FROSTING

½ cup butter  
4 TBSP cocoa  
1 TBSP buttermilk  
1 lb. powdered sugar  
1 tsp. vanilla

Combine butter, cocoa and buttermilk in a saucepan.

Bring to a boil.

Put the powdered sugar and vanilla in a large mixing bowl and add cocoa mixture.  
Beat until smooth and frost cake.

*Don't know the exact history of this cake, but have been told that cakes with Georgia and peanuts were popular during the time Jimmy Carter was President of the United States.*

*Most likely true since I found it in a box of recipes newer and less yellowed than most I have.*

### **HAND-ME-DOWN CAKE**

**¾ cup butter**  
**2 eggs**  
**2 cups all purpose flour**  
**¾ cup cocoa**  
**1 1/3 cup water**  
**1 ¾ cup sugar**  
**1 tsp. vanilla**  
**1 ¼ tsp. baking soda**  
**½ tsp. salt**

- 1. Cream butter and sugar.**
- 2. Add eggs and vanilla**
- 3. Sift flour, cocoa, soda and salt and add to the creamed mix.**
- 4. Slowly add the water.**
- 5. Pour into two 8" round cake pans and bake at 350F for 35-40 minutes.**

### **FILLING FOR TOP AND MIDDLE OF CAKE**

**1 egg white unbeaten**  
**2 TBSP. milk**  
**½ cup butter**  
**2 cups powdered sugar**  
**1 tsp. vanilla**

**Mix egg white with milk and vanilla.**  
**Beat in powdered sugar a medium speed on mixer.**  
**Spread between the layers and on top of cake.**  
**Generously frost the sides with fudge icing**

### **FUDGE ICING RECIPE**

**1 cup sugar**  
**1 stick butter**  
**½ cup chocolate chips**  
**1/3 cup evaporated milk**  
**½ tsp. vanilla**

**Put all ingredients into a saucepan and bring to a boil stirring constantly.**  
**Boil for three minutes.**  
**Remove from heat and add vanilla.**  
**Beat icing with a wooden spoon until thick.**  
**Allow to slightly cool before icing sides of Hand-Me-Down cake.**

## COCA COLA CAKE

1 ½ cups sugar  
1 cup butter  
2 eggs  
1 cup cocoa cola  
1 cup cocoa  
½ cup buttermilk  
1 tsp. vanilla  
2 cups all purpose flour  
1 tsp. baking soda  
1 cup mini marshmallows

1. Cream butter and sugar then add eggs and beat.
2. Bring the Coke and the cocoa to a boil and dissolve the cocoa.
3. Add to the creamed mix.
4. Add vanilla, buttermilk, flour and soda.
5. Fold in the mini marshmallows.
6. Pour into a greased 9" x 13" cake pan bake at 350F for 25-30 minutes.
7. Frost cake while still slightly warm.

## FROSTING

2 TBSP. butter  
3 TBSP. cocoa  
4 TBSP. Coke  
2 ½ cups powdered sugar

Bring butter, Coke and cocoa to a boil in a saucepan.  
Remove from heat and whisk in the powdered sugar.  
Spread on cake while cake is still warm.

*Coca Cola cakes were all the rage during the term of President Dwight Eisenhower back in the 1950's. It's good and a classic example of cake styles typical of the era.*



## OATMEAL PECAN CAKE

1 cup rolled oats  
1 ¼ cup boiling water  
1 cup sugar  
1 cup brown sugar  
½ cup butter  
2 eggs  
1 1/3 cup all purpose flour  
1 tsp. baking soda  
½ tsp. salt  
½ tsp. cinnamon  
½ cup chopped pecans  
1 tsp. vanilla

### TOPPING

6 TBSP. butter  
1 cup brown sugar  
¼ cup evaporated milk  
½ cup coconut  
½ cup chopped pecans

1. Cook oats in boiling water. Remove from heat and allow to set for twenty minutes with a cover on top.
2. Cream brown sugar, sugar, butter and eggs.
3. Add dry ingredients to creamed mix.
4. Fold in the oatmeal and vanilla – mix well.
5. Pour in a greased 9" x 13" cake pan
6. Mix topping and crumble on top of unbaked cake.
7. Bake at 350F for 35-40 minutes.

*All animals eat, but we are the only animals that cook.  
So cooking becomes more than a necessity, it is the symbol of our  
humanity and what marks us off from the rest of nature*  
Anthelme Brillat-Savarin

## FIESTA BANANA CAKE

2 cups cake flour  
1 tsp. baking soda  
1 tsp. baking powder  
 $\frac{3}{4}$  tsp. salt  
 $\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cup buttermilk or sour milk  
1 tsp. vanilla  
1 cup mashed bananas  
 $\frac{1}{2}$  cup chopped walnuts  
2 eggs unbeaten

1. Sift dry ingredients and cream with butter.
2. Add half the buttermilk and mashed bananas.
3. Beat at medium speed for two minutes.
4. Add eggs, vanilla, nuts and remaining milk.
5. Beat one minute at medium speed.
6. Pour into greased 9" x 13" cake pan.
7. Bake at 350F for 30-35 minutes.
8. Dust cooled cake with powdered sugar.

*Banana cakes come in a variety of styles, shapes and sizes.  
I included this particular recipe because it's tasty and very typical of the  
banana cake made during the late 1940's and early 1950's.  
Like most banana cake it's not frosted or iced, but rather simply dusted  
with powdered sugar.  
Sometimes simple is the best.*

## BLACK WALNUT CAKE WITH CREAMY COFFEE ICING

1 cup coconut  
¾ cup chopped black walnuts  
2 cups all purpose flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
1 ½ cups sugar  
½ cup shortening  
½ tsp. vanilla  
½ tsp. black walnut extract  
2 eggs – unbeaten  
1 cup buttermilk  
½ cup strong brewed coffee

1. Grind coconut and walnuts together and set aside.
2. Sift flour, soda, baking powder and salt together.
3. Cream sugar and shortening together.
4. Add flavoring to the creamed mix, then the eggs – one at a time.
5. Add the dry ingredients to the creamed mix, alternating the dry with buttermilk and creamed mix.
6. Beat at low speed until well mixed.
7. Stir in coffee and coconut/walnut blend – reserve two TBSP. coconut/walnut blend for topping.
8. Pour into two 8" greased and floured round cake pans.
9. Bake at 375F for 30-35 minutes.
10. Cool and top with creamy coffee icing then sprinkle with coconut/walnuts.

### CREAMY COFFEE ICING

4 cups powdered sugar  
4 TBSP butter flavored shortening  
½ tsp. black walnut extract  
½ tsp. vanilla  
½ tsp. salt  
2 TBSP melted butter  
2 TBSP strong coffee  
Combine sugar and shortening.

Add flavorings and salt.

Add butter and coffee and beat at medium speed until smooth for spreading.

*As kids one of our jobs was to go "nut hunting" with my father. Hickory nuts, butternuts and black walnuts were our prey. Never liked black walnuts. They have a hard green husk that stains your hands brown. Easiest way to get rid of the husks was to lay the nuts in the driveway to dry out and drive back and forth over them with the car tires.*

## **BURNT SUGAR CAKE**

**½ cup butter  
1 cup sugar  
3 eggs  
2 ¼ cup all purpose flour  
3 tsp. baking powder  
1 tsp. salt  
3 cups cold water  
4 TBSP Burnt Sugar Syrup\***

- 1. Cream butter and sugar**
- 2. Separate eggs and add beaten yolks to the creamed mix.**
- 3. Sift dry ingredients and add water plus the syrup.**
- 4. Add the dry mix to the creamed mix and beat until well mixed.**
- 5. Fold in egg white that you beat to stiff peaks.**
- 6. Pour batter into two 8" greased and floured round cake pans.**
- 7. Bake at 375F for 25-30 minutes.**

### **\*BURNT SUGAR SYRUP**

**1 1/3 cup sugar  
½ cup water**

- 1. Put sugar in heavy bottom saucepan.**
- 2. Cook at low heat until golden brown, stirring constantly.**
- 3. Add the water and stir in at low heat until smooth.**
- 4. Cool syrup before adding to cake mix.**

## **BURNT SUGAR ICING**

**6 TBSP Burnt Sugar Syrup  
4 TBSP butter  
3 cups powdered sugar  
1 tsp. vanilla**

- 1. Heat syrup and butter until butter is melted and bubbly.**
- 2. Beat in sugar and vanilla until smooth and spreads easily.**

***Life is uncertain – eat dessert first.***

**Anonymous**



## LADY BALTIMORE CAKE

**¾ cup shortening  
1 ¾ cup sugar  
3 eggs – separated  
3 cups cake flour  
½ tsp. salt  
3 tsp. baking powder  
1 cup milk  
1 tsp. almond extract**

- 1. Cream shortening with sugar and beat at low speed until fluffy.**
- 2. Add egg yolks and beat at medium speed for one minute.**
- 3. Sift dry ingredients together.**
- 4. Add dry ingredients with milk and flavoring – alternating and beating smooth after each addition.**
- 5. Beat egg whites until stiff and fold into this batter.**
- 6. Pour into two 9” greased cake pans and bake at 350F for 25 –30 minutes.**
- 7. Allow to cool and ice with Seven Minute Icing that has been mixed with chopped pecans and candied citron.**

**Here’s another recipe from the Alice Ardussi Collection.**

**I was curious about the origin of the cake so I did some research and here’s the story behind the Lady Baltimore Cake**

**In 1906 a popular romance novel writer Owen Wister (1860-1938) wrote a novel set in Charleston, South Carolina. The lead character baked a “Lady Baltimore Cake”.**

**Unfortunately, the cake only existed in Owen Wister’s book and there was no recipe. He was so inundated with requests for the recipe that he worked with a local teahouse to develop this recipe.**

***“I should like a slice, if you please, of Lady Baltimore,” I said with extreme formality... Did you ever taste it? It’s all soft and it’s in layers and has nuts with citrus fruits – but I can’t write any more about it; my mouth waters too much.***

## LAZY DAISY CAKE

1 1/3 cup all purpose flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
3/4 cup milk  
2 TBSP butter  
3 large eggs  
1 cup sugar  
1 1/2 tsp. vanilla

### TOPPING

1/2 cup brown sugar  
1/2 tsp. cinnamon  
1/2 cup chopped pecans  
1/2 cup coconut

1. Sift flour, baking powder and salt
2. Heat milk with butter over low heat until butter melts and milk is hot.
3. Cream eggs and sugar until fluffy and add vanilla.
4. In a large bowl add the dry and creamed ingredients together adding about a quarter of each at a time.
5. Pour into a greased 9" x 9" cake pan.
6. Bake at 350F for 35-30 minutes
7. Mix brown sugar, cinnamon, butter and milk and place in a small saucepan.
8. Bring to a boil over medium heat, stirring occasionally.
9. Remove from heat and fold in the pecans and coconut.
10. Spoon the topping over the cooled cake.
11. Place under a medium heat broiler – about six inches from heat.
12. Broil until topping is browned and bubbly.

*Lazy Daisy cake recipes are common and vary slightly – I have a half dozen recipes in my heirloom collection.*

*The common element in each, however, is a broiler finished brown sugar with coconut and pecan topping; the signature feature making this simple cake recipe something very special.*

## **POPPY SEED CAKE WITH CUSTARD FROSTING**

**½ cup poppy seeds  
1 cup milk  
¾ cup butter  
½ tsp. salt  
1 ½ tsp. baking powder  
1 ½ cup sugar  
4 egg whites  
2 cups cake flour  
1 TBSP. lemon zest**

**Custard Frosting  
½ cup sugar  
2 TBSP corn starch  
2 egg yolks  
1 cup milk  
½ cup vegetable shortening  
2 TBSP. butter  
5 TBSP. powdered sugar**

- 1. Soak poppy seeds in milk for two hours**
- 2. Cream the butter with sugar.**
- 3. Add milk and seeds to the creamed sugar.**
- 4. Sift and then add dry ingredients to the creamed mix.**
- 5. Whip egg whites until they form stiff peaks.**
- 6. Fold egg whites into the mixture and add lemon zest.**

### **Custard Filling**

- 1. Cook sugar, cornstarch, yolks and milk until thick.**
- 2. Allow to cool.**
- 3. Mix the shortening, butter and powdered sugar on medium speed on an electric mixer.**
- 4. Fold in the cooked custard and beat together.**
- 5. Chill slightly before spreading on cake.**

*Always cook with love and passion in your heart.*

**Chef John Zehnder**

## **SILVER MOON CAKE WITH COCOA WHIPPED CREAM**

**Wow! This is a wonderful cake dating back to the late 1940's.**

**2 2/3 cup sifted cake flour  
2 tsp. baking powder  
1 tsp. salt  
5 egg whites  
1/2 cup sugar  
2/3 cup vegetable shortening  
1 1/4 cup sugar  
1 cup milk  
1 tsp. vanilla**

- 1. Sift flour then add baking powder and salt – sift again three times.**
- 2. Beat egg whites until foamy and add a half cup sugar gradually and continue beating until whites form soft peaks.**
- 3. Cream shortening and add 1 1/4 cup sugar until light and fluffy.**
- 4. Add flour alternately with milk, a small amount at a time.**
- 5. Add vanilla and then add the egg white meringue.**
- 6. Beat at low speed into the batter.**
- 7. Pour batter into two nine-inch greased and floured cake pans.**
- 8. Bake at 375F for 30 minutes or until done.**

### **Cocoa Whipped Cream**

**2 TBSP. cocoa  
2 TBSP sugar  
1/8 tsp. salt  
1 cup heavy cream**

- 1. Mix together cocoa, sugar, and salt in a large bowl.**
- 2. Add cream slowly and chill for two hours.**
- 3. Whip at medium speed until stiff.**

***The greatest dishes are very simple dishes***

**August Escoffier**



## **SUMMERTIME LEMON SPONGE CAKE**

### **LEMON CUSTARD FILLING**

**This recipe came from an unmarked box – don't know who it came from. I do know that most of the other recipes came from the early 1930's so I assume this one did as well. Lots of egg yolks makes for a really moist cake and an almost custard like filling.**

**2 egg yolks  
1 cup sugar  
½ cup boiling water  
½ tsp. salt  
½ tsp. baking powder  
1 ½ cup cake flour  
1 tsp. lemon extract**

- 1. Beat egg yolks until light with electric mixer or a hand beater.**
- 2. Add sugar gradually and then the hot water beating at medium speed with an electric mixer.**
- 3. Add flour that has been sifted with the baking powder and salt.**
- 4. Fold this dry mix in with a wire whisk.**
- 5. Bake in two 9" layers at 350F for 25-30 minutes.**
- 6. Allow to cool on a wire rack and remove from pans.**
- 7. Slice each cake in half so you have four layers.**
- 8. Spread lemon filling between layers and dust generously with powdered sugar.**

**Lemon Filling  
1 cup sugar  
5 TBSP. cornstarch  
juice and zest of the rind of two lemons  
2 egg yolks  
2 cups cold water**

- 1. Mix the cold water with cornstarch and dissolve.**
- 2. Add the lemon juice, zest of the lemon rind and egg yolks.**
- 3. Heat to boiling in a double boiler, stirring constantly.**
- 4. Add the sugar and cook until the filling is thick, use a wire whip to insure smoothness.**
- 5. Cool. If filling is too thick just thin with a little water.**

**MRS. GEORGE ROMNEY'S GERMAN CHOCOLATE CAKE**  
*George W. Romney was Governor of Michigan from 1962 to 1968.*  
Pretty much dates the recipe to the mid 1960's.

**Melt one bar of German chocolate with a ½ cup of boiling water.**

**Cool and cream with one cup of butter and two cups sugar.**

**Add four egg yolks, one at a time and beat after each egg.**

**Fold in melted chocolate and add one tsp. vanilla.**

**Mix well.**

**Sift together 2 ½ cups cake flour ½ tsp. salt and 1 tsp. baking powder.**

**Add to the above mixture, alternating with 1 cup buttermilk.**

**Beat smooth and fold in 4 eggs whites – well beaten.**

**Pour into three 8" round cake pans – greased.**

**Bake for 30-40 minutes at 350F.**

*Govern an empire as you would cook a small fish – gently.*  
**Lao Tseu**

## **FRENCH CREAM CAKE**

4 beaten eggs  
1 cup sugar  
1 ½ cups cake flour  
1 tsp. baking powder  
4 TBSP cold water  
½ tsp. vanilla

1. Fold eggs and sugar together.
2. Sift flour and baking powder.
3. Combine eggs mix and dry mix.
4. Slowly add the water and vanilla.
5. Pour into two greased 9" round cake pans.
6. Bake 30 minutes at 350F.
7. Split each layer while hot and spread with filling.

### **Filling**

1 ½ cup butter  
1 pint milk – bring to a boil.  
3 TBSP. flour – add and cook until thick.  
Add ¼ tsp. salt, 2/3 cup sugar, 2 eggs, and 2 tsp. lemon juice.  
Beat at medium speed until smooth then chill.

### **Icing**

1 ¼ cup sugar  
2 egg whites  
1 ½ TBSP. light corn syrup  
¼ tsp. cream of tartar  
5 TBSP cold water  
½ tsp. vanilla

Beat over boiling water until it stands in a peak.

*If you are ever at a loss of conversation, introduce the subject of food.*

**Leigh Hunt**

# ICINGS, FROSTINGS AND FILLINGS

*"That's the Frosting on the Cake"*

We All Say It!

*"The best-est part of making a cake is licking the frosting off the beaters."*

Our youngest son Bob when he was three years old.

So...what's the difference between an icing and frosting?

Icings, at least in my opinion, have gone through some type of cooking or heating procedure to slightly alter their composition.

When I think of frostings I normally think of buttercream varieties that are basic creamed blends of butter/shortening and sugar.

Once upon a time icings were luscious creations that made a great cake even better. Boiled icings, broiled icings, fruit drizzles and caramel glazes, even simple powdered sugar crowned cakes from coast to coast.

I really don't remember my mother using a butter cream frosting except for an occasional birthday cake. It just wasn't done. AND...a finished cake was much better back then.

At some point in the last twenty-five years American cake bakers gave up on home made frostings and took the easy way out buying those "god awful" canned frosting in zip top cans – how convenient, but how sad!

A sad event even for the kids, who have been licking beaters free of frosting and getting it all over themselves in fits of bliss for generations. It's just not the same licking a spoon or knife that was used to get pre-made frosting out of a container. There's a tongue technique small children develop which enables them to get every beater spotlessly clean. I always considered it a right of passage.

Somehow I also missed the memo about using the outside frosting as the inside filling. No where is it written that one should use frosting as filling – it's just an easy way out. Part of the excitement of any cake was the initial cutting at which point the "WOW" Factor took over. What filling would we find? Would it be a creamy custard? A lemon zest? A cool strawberry whipped cream masterpiece?



## **Beating Egg Whites to Stiff Peaks**

Many of the icing recipes listed in this section call for egg whites beaten to stiff peaks.

It's so easy to over beat egg whites when you use an electric mixer! Additionally, some of the recipes listed have such brief explanations concerning how to achieve the best results I thought I'd include an "Egg Whites 101" as an introduction to presenting the recipes for icings and frostings.

### **EGG WHITE 101**

**Throw out your electric mixer!!!**

Just kidding, but you'll probably over beat your egg whites the first time you try if you use this method.

Go to your grocery store and look in the aisle where all the kitchen gadgets are sold. Look for the wire whips with the thinnest wires. In the professional kitchen we call them "balloon whips with piano wire". This whip and a clean, dry stainless steel bowl are your tools of the trade.

Use room temperature eggs and make certain there's no fat mixed with the whites - no yolk or oil of any kind.

The professional baker's secret is the addition of a pinch of cream of tartar just prior to beating – stabilizes the protein.

Do not add sugar or any other ingredients until your whites have reached the soft peak stage. If you add prematurely the maximum air volume possible will not be reached.

Use wide circular strokes to incorporate air.

Beat until the whipped egg whites hold a peak at the tip of a wire whip and you can turn the whip upside down without the foam falling off.

If you end up with dry clumps, you beat it too long.

### **Whipping Stages**

1. Frothy – large uneven bubbles as it begins to hold its shape.
2. Soft Peaks – Tips of peaks will softly fold over as you touch whip to beaten egg whites.
3. Firm – Stiff peaks form, but the whites remain soft.
4. Stiff – stiff peaks cling to whip. Whites glisten.

## **A FEW LESSONS IN MAKING BOILED ICINGS**

### **An All American Favorite**

**Boiled icings are a blend of whipped egg white and sugar.  
Boiled icing has the consistency of sticky marshmallow.**

**It's prepared by making sugar syrup taken to 238F and then pouring  
this syrup over whipped egg whites.**

**Once made, these icing must be use immediately or they will be too stiff  
to spread.**

**The same rule goes as with meringues – you cannot have any fat in the  
bowl or on the beaters when whipping egg whites or you will not get the  
desired air volume.**

**Don't make this recipe on a hot and humid day – just won't work!**

**Don't over whip the mixture or beat at high speed – incorporating too  
much air with give you a product that's hard to work with.**

**You'll need to keep your iced cake covered to help protect the icing  
from absorbing moisture – will cause your icing to get too soft and run.**

**If you ice a flat cake with this icing you better use toothpicks to hold up  
the waxed paper or plastic wrap or you'll tear off your icing when you  
try to uncover the cake for serving.**

**7 Minute Icing basically is the same as a boiled icing.  
The difference is the amount of time the product is beaten – 7 minutes!  
This icing normally holds up better than regular boiled icing.**

**Finally, the good news is they taste good and they're FAT FREE! There  
aren't any buttercream frostings making that claim!**

### **BOILED ICING**

**2 cups sugar**

**$\frac{3}{4}$  cup water**

**3 egg whites – stiff peaks**

**1 tsp. vanill**

- 1. Boil the sugar and water until when tested it will hang from a spoon by long threads.**
- 2. Pour this sugar slowly over the egg white you have beaten into stiff peaks.**
- 3. Beat this mixture well in a bowl placed over hot water.**
- 4. Add the vanilla**
- 5. Beat until fluffy – this icing will not run**

### **7 MINUTE ICING**

**2 egg whites**

**6 TBSP. cold water**

**1  $\frac{1}{2}$  cups sugar**

**$\frac{1}{2}$  tsp. cream of tartar**

**1 tsp. vanilla**

- 1. Using a stainless steel bowl combine the egg whites, cold water, sugar and cream of tartar.**
- 2. Hand whisk until smooth.**
- 3. Place over boiling water and beat with an electric mixer on medium speed until it holds peaks – seven minutes in most case.**
- 4. Remove from heat and whisk in the vanilla.**

### **BROWN SUGAR BOILED ICING**

**1 cup sugar**

**1 cup brown sugar**

**$\frac{1}{2}$  cup hot water**

**2 egg whites – beaten to stiff peaks**

**1 tsp. vanilla**

- 1. Dissolve the sugars in hot water.**
- 2. Heat over boiling water until it forms long threads - 238F – do not stir.**
- 3. Pour over stiffly beaten egg whites and beat until fluffy.**
- 4. Add vanilla**

### **BOILED WHITE ICING**

**2 egg whites**  
**½ cup sugar**  
**¾ cup light corn syrup**

- 1. Using a stainless steel bowl over boiling water, add the whites to the sugar and corn syrup.**
- 2. Beat at medium speed until it forms thick peaks.**

**Suggests Substituting Dark Corn Syrup When Icing a Lemon Cake  
And Sprinkling This Icing With Toasted Coconut.**

### **BOILED CHOCOLATE ICING**

**1 cup sugar**  
**½ cup water**  
**2 egg whites – stiff peaks**  
**1 tsp. vanilla**  
**1 ½ squares of baker's chocolate**

- 1. Pour water and add sugar into a saucepan.**
- 2. Heat to boiling point – do not stir**
- 3. Boil until syrup forms a thread – 238F.**
- 4. Pour mixture and melted chocolate over the stiff egg whites and beat until it's smooth.**
- 5. Add vanilla.**

### **CREAMY CHOCOLATE ICING**

**¼ cup water**  
**¾ cup sugar**  
**1 square baker's chocolate**  
**2 egg yolks – beaten.**

- 1. Boil water and sugar to until it's a thick syrup.**
- 2. Add the chocolate.**
- 3. Pour syrup over beaten egg yolks, stirring constantly.**
- 4. Beat until thick and smooth.**



### **WHITE MOUNTAIN ICING**

**1 cup sugar  
1/3 cup water  
1 egg white  
1 tsp. vanilla.**

- 1. Add the sugar and water to a saucepan and dissolve sugar.**
- 2. Heat slowly to boiling and boil until stiff thread (238F)**
- 3. Pour in a drizzle into the beaten egg whites and beat at medium speed until soft peaks form.**
- 4. Add the vanilla and pour on cake to spread.**

### **MRS. DONAHUE'S BUTTER CREAM FROSTING**

**1 egg white – stiffly beaten  
1 cup sugar  
1 cup butter  
¾ cup evaporated milk**

- 1. Beat egg whites to a stiff peak stage.**
- 2. Fold in the sugar.**
- 3. Add the butter and then the milk, a little at a time.**
- 4. Let stand ten minutes.**
- 5. Add one tsp. vanilla.**
- 6. Beat with electric mixer until smooth and creamy.**

### **CREAMY FROSTING FROM KATE ZEHNDER – DETROIT**

**Kate was the wife of Fred Zehnder, my grandfather's brother. Great Uncle Fred was in the plumbing business. Aunt Kate was quite an interesting character and often came to Frankenmuth to visit all of her cousins.**

**2 ½ cups powdered sugar (or more)  
1/3 cup butter  
As much cream as needed.  
1 tsp. vanilla**

- 1. Add all ingredients at once and beat very hard - the longer the better.**
- 2. Beating is the secret, use your judgement as to amount of cream.**

### **BROILED COCONUT FROSTING**

**6 TBSP. melted butter**

**2/3 cup brown sugar**

**1/4 cup cream**

**1 cup moist shredded coconut**

**1/2 tsp. vanilla**

**1/2 tsp. salt**

- 1. Thoroughly combine all of the ingredients and spread over your warm cake.**
- 2. Lightly brown under a broiler.**

### **CREAM CHEESE FROSTING**

**3 oz. cream cheese**

**1 TBSP. warm milk**

**2 1/2 cups powdered sugar**

**1 tsp. vanilla**

- 1. Cream softened cheese with warm milk.**
- 2. Add sugar slowly, then add vanilla.**
- 3. Beat until creamy and smooth.**

### **SOUR CREAM CARAMEL FROSTING**

**1 1/4 cups brown sugar**

**3/4 cup sugar**

**3/4 cup sour cream**

**2 tsp. butter**

- 1. Blend the sugars with the sour cream until dissolved.**
- 2. Let stand for twenty minutes and beat again to further smooth out the mixture.**
- 3. Add butter and bring to a boil until mixture reaches the soft ball stage – 238F.**
- 4. Beat until smooth then use to frost cake.**

### **CHOCOLATE KAHLUA FROSTING**

**3 cups powdered sugar  
5 TBSP. butter  
3 TBSP. Kahlua  
3 TBSP. strong coffee  
Up to 2 TBSP. half & half  
2 squares unsweetened chocolate.**

- 1. Combine sugar and butter in a double boiler and bring to a boil.**
- 2. Stir in the Kahlua, coffee and chocolate.**
- 3. Beat until smooth and cream adding only enough half & half to thin out to spreading consistency.**

### **OLD FASHIONED BUTTER CREAM FROSTING**

**2 TBSP. softened butter  
1 cup powdered sugar  
2 TBSP. half & half or whipping cream  
½ tsp. vanilla**

- 1. Cream butter and sugar.**
- 2. Add vanilla.**
- 3. Add enough cream to smooth to spreading consistency.**

### **CHOCOLATE BUTTERCREAM FROSTING**

**2 TBSP. butter  
1 cup powdered sugar  
½ tsp. vanilla  
¼ cup cocoa  
1 TBSP. half & half or whipping cream if needed.**

- 1. Cream butter and sugar well.**
- 2. Add vanilla and cocoa.**
- 3. Beat at medium speed on electric mixer until smooth and creamy using just a touch of cream to thin out if needed.**

### **ORANGE DRIZZLE ICING**

**1 egg yolk  
2 cups powdered sugar  
2 TBSP. orange juice  
grated rind of one orange  
1 tsp. lemon juice**

- 1. Beat the yolk at medium speed until foamy.**
- 2. Blend in the sugar.**
- 3. Add remaining ingredients and beat until creamy.**

### **LEMON DRIZZLE ICING**

**1 TBSP. lemon juice  
Grated rind of one lemon  
1 TBSP. boiling water  
1 cup powdered sugar**

- 1. Add grated rind and lemon juice to water.**
- 2. Slowly beat in the sugar and completely dissolve.**
- 3. Beat at medium speed until fluffy.**

### **SWEETENED WHIPPED CREAM**

**1 cup heavy whipping cream  
¼ cup powdered sugar  
½ tsp. vanilla**

- 1. Pour ice-cold whipping cream into a stainless steel bowl you have chilled in the refrigerator for one hour.**
- 2. Slowly start to beat at medium speed, gradually adding the powdered sugar and vanilla, scraping cream from sides of bowl as you work.**
- 3. Use your spoon or spatula to test the peaks of cream – when peaks stay tight and slightly curl at the points your whipped cream is done – do not overwhip.**
- 4. For an added treat you can fold in ¼ cup fresh pureed strawberries if using on angel food cake.**



### **SEAFOAM ICING**

**2 egg whites**  
**¾ cup light brown sugar**  
**1/3 cup light corn syrup**  
**2 TBSP. water**  
**1/4 tsp. cream of tartar**  
**¼ tsp. salt**  
**1 tsp. vanilla or almond extract**

- 1. Add all ingredients to a double boiler over boiling water – except the vanilla.**
- 2. Beat constantly and continue beating until soft but firm peaks are formed.**
- 3. Remove from heat and add vanilla or almond extract before using on cake.**

### **CARM-MALLOW ICING**

**2 cups brown sugar**  
**1 cup sugar**  
**¾ cup water**  
**½ tsp. vanilla**  
**5 large sized marshmallows**  
**2 egg whites – beaten to stiff peaks**

- 1. Cook sugars and water in a saucepan until it forms long strings (238F) using a candy thermometer.**
- 2. Add vanilla and marshmallows.**
- 3. Beat at medium speed until marshmallows all melt and dissolve.**
- 4. Slowly pour this marshmallow mix over the beaten egg whites, beating constantly until smooth.**

### **FRENCH MERINGUE ICING**

**1 cup sugar**  
**½ cup water**  
**2 egg whites – stiff beaten**  
**½ tsp. vanilla or almond extract**

- 1. Boil sugar and water over low heat in a saucepan until it gets to thread stage (238F) on candy thermometer.**
- 2. Drizzle slowly over the stiffly beaten egg whites, adding vanilla.**
- 3. Beat until smooth and stiff enough to spread.**

### **CAKE FILLINGS**

For some unknown reason today's cakes have the same filing between the layers as the frosting on the outside of the cake. This is a recent "shortcut" - less than twenty years - since most of the heirloom recipes I have call for different fillings depending on the cake and the frosting/icing. A surprise filling makes your cake presentation even better.

### **CREAM CUSTARD**

$\frac{3}{4}$  cup sugar  
1/3 cup flour  
 $\frac{1}{2}$  tsp. salt  
2 cups half & half – scald  
2 eggs  
1 tsp. vanilla or almond extract

1. Sift all the dry ingredients together.
2. Add scalded milk, stirring constantly.
3. Slowly add this mixture into a bowl with beaten eggs.
4. Cook in a double boiler, stirring constantly until it is thick and smooth.
5. Cool to room temperature and add the vanilla/almond flavor.

### **SOUR CREAM FILLING**

1 egg yolk  
2 TBSP. sugar  
1 TBSP. cornstarch  
1 cup sour cream  
 $\frac{1}{2}$  tsp. lemon extract

1. Beat the yolks and fold in the sugar and cornstarch.
2. Stir in the sour cream, blending well.
3. Cook over medium heat in a double boiler until filling is thick and coats a spoon with a smooth silky coat.

### **WHIPPED STRAWBERRY FILLING**

- 1 cup heavy whipping cream**
- 1/3 cup powdered sugar**
- 1 egg white – beaten to firm peaks**
- ½ cup pureed strawberries**
- ½ tsp. vanilla**

- 1. Using an ice-cold stainless steel mixing bowl, beat the cream until stiff peaks while slowly adding the sugar.**
- 2. Fold in the beaten egg white.**
- 3. Fold in the strawberries and vanilla.**

### **TAMPA LEMON FILLING**

- 1 cup sugar**
- 2 ½ TBSP. all purpose flour**
- Grated zest of 2 lemons**
- ¼ cup lemon juice**
- 1 egg**
- 2 tsp. butter**

- 1. Blend sugar and flour.**
- 2. Add the zest, juice and beaten egg.**
- 3. Place butter in a large saucepan and melt it to bubbly.**
- 4. Add the sugar/flour mixture and continue cooking, stirring constantly so mixture doesn't burn or stick.**
- 5. When it comes to a boil and thickens to a smooth consistency remove from heat.**
- 6. Allow to cool before using.**

### **FIG FILLING**

- ½ cup fine chopped figs**
- ½ cup sugar**
- ½ cup water**
- 2 TBSP. lemon juice**

- 1. Place all ingredients in a large saucepan and bring to a boil.**
- 2. Simmer for 15-20 minutes or until figs become smooth.**

***GREAT FOR HEAVY MOIST SPICE CAKES***

#### **CREAMY NUT FILLING**

**½ cup sugar**  
**2 TBSP. all purpose flour**  
**½ cup half & half**  
**2 TBSP. butter**  
**½ cup chopped pecans**  
**1 tsp. vanilla**

- 1. Combine sugar, flour, half & half plus butter in a large saucepan.**
- 2. Heat on low until mixture thickens, stirring constantly.**
- 3. Stir in pecans, salt and vanilla.**
- 4. Cool before using.**

#### **PINEAPPLE FILLING**

**1/3 cup all purpose flour**  
**2/3 cup sugar**  
**1/3 tsp. salt**  
**2 egg yolks**  
**1 cup milk**  
**1 cup unsweetened pineapple juice**

- 1. Mix together flour, sugar and salt.**
- 2. Blend in egg yolks and milk.**
- 3. Add pineapple juice and bring to a boil to thicken.**
- 4. Cool before spreading between layers of a cake.**

#### **DATE NUT FILLING**

**1 ½ cups pitted dates**  
**1 cup water**  
**1/3 cup sugar**  
**¼ tsp. salt**  
**¼ cup chopped walnuts**  
**¼ cup 7 Minute icing**

- 1. Chop dates fine and put in saucepan with water, sugar and salt.**
- 2. Bring to a boil.**
- 3. Cook and stir over low heat for four minutes or until thick.**
- 4. Remove from heat and cool.**
- 5. Fold in the nuts and 7-Minute icing.**



### **FRENCH CUSTARD FILLING**

**1/3 cup sugar**  
**1 TBSP. all purpose flour**  
**1 TBSP cornstarch**  
**¼ tsp. salt**  
**1 ½ cups Half & Half**  
**1 beaten egg yolk**  
**1 tsp. vanilla**  
**1 cup whipping cream – beaten**

- 1. Combine in a saucepan the sugar, flour, cornstarch and salt.**
- 2. Slowly stir in half & half.**
- 3. Cook mixture while stirring until it boils.**
- 4. Simmer three more minutes.**
- 5. Stir a little bit of the hot mixture into the egg yolks.**
- 6. Slowly beat the yolks into the mix.**
- 7. Cook until it just starts to boil.**
- 8. Add vanilla and cool.**
- 9. Once cool beat the whipped cream to soft peaks.**
- 10. Beat cooled filling and fold in whipped cream.**

### **VANILLA CREAM FILLING**

**1/3 cup sugar**  
**3 TBSP. all purpose flour**  
**¼ tsp. salt**  
**1 ¼ cup milk**  
**1 egg – beaten**  
**1 TBSP. butter**  
**1 tsp. vanilla**

- 1. Combine sugar, flour, and salt.**
- 2. Place in saucepan and slowly add milk.**
- 3. Cook over medium heat until mixture boils, stir constantly.**
- 4. Continue cooking for two more minutes.**
- 5. Slowly stir the hot mix into the beaten egg.**
- 6. Return to saucepan and heat until it just starts to boil.**
- 7. Remove from heat and whisk in butter and vanilla.**
- 8. Cover tight with waxed paper to avoid a skin on the surface.**
- 9. Cool before using.**

# Candies

*No holidays are complete without a platter of candies and special treats.*

**Fudges, divinities and caramel corn have always been part of our Christmas celebration.**

Recently honey roasted almonds have been added to the line-up. I'll start this category with the almonds, but all of the candy recipes really deserve a place on the Christmas candy platter right along with cookies and other special treats.

**HONIG BRAT MANDELN**  
(honey roasted almonds)

**2 cups whole almonds**

**¼ cup sugar**

**½ tsp. salt**

**2 TBSP honey**

**2 TBSP water**

**2 tsp. vegetable oil**

- 1. Spread almonds single layer on an ungreased sheet pan and put them in an unheated oven.**
- 2. Bake at 350F until nuts are light brown.**
- 3. Remove from oven and set aside.**
- 4. Mix sugar and salt, then stir with the honey, water and oil.**
- 5. Place in a medium sized saucepan and bring to a boil over medium heat.**
- 6. Add almonds and stir until all the liquid has been absorbed,**
- 7. Usually takes about five minutes.**
- 8. Immediately transfer to a large bowl and toss with a cup of sugar until evenly coated.**
- 9. Spread out on waxed paper and cool.**
- 10. Store in a tightly cover plastic container.**

### **BLACK WALNUT CREAMY DELITES**

**Yields 1 ½ lbs.**

**¼ cup butter**

**1 cup brown sugar**

**¾ cup sour cream**

**1 cup sugar**

**1 tsp. vanilla**

**½ cup black walnuts – chopped fine**

- 1. Melt butter in two-quart saucepan.**
- 2. Add brown sugar and heat until all sugar is melted and gets bubbly.**
- 3. Add sour cream and sugar – stir until sugar is dissolved.**
- 4. Continue to cook slowly, stirring constantly until candy reaches soft ball stage – 238F.**
- 5. Remove from heat and allow to cool without stirring until mixture reaches 110F.**
- 6. Beat mixture until it hold shape**
- 7. Spread in greased 8" x 8" pan.**
- 8. Cut into squares when cool.**

### **BROWN SUGAR BALLS**

**Makes about 1 lb.**

**1 lb. light brown sugar**

**1 cup salted peanuts**

- 1. Melt brown sugar in heavy saucepan – stirring constantly.**
- 2. Add peanuts and quickly stir just until blended.**
- 3. Pour into buttered 8" x 8" pan and spread thin.**
- 4. When cool cut into pieces.**

### **BUTTERSCOTCH CHOW MEIN CANDY**

**12 oz. butterscotch chips**

**1 can chow mein noodles**

**1 cup salted peanuts**

- 1. Melt butterscotch chips in top of a double boiler.**
- 2. Add noodles and nuts – mix well.**
- 3. Drop by teaspoonfuls on waxed paper and cool.**

*One generation plants the trees, another gets the fruit and shade.*

### **CANDY BALLS**

**6 cups puffed wheat**  
**¾ cup light corn syrup**  
**¼ cup light molasses**  
**½ tsp. salt**  
**1 tsp. vinegar**  
**2 TBSP butter**  
**1 tsp. vanilla**

- 1. Combine syrup, molasses, salt and vinegar.**
- 2. Cook syrup to a hard ball stage.**
- 3. Remove from heat and stir in butter and vanilla.**
- 4. Pour over puffed wheat and form into balls with greased hands immediately.**

#### **Variations:**

**Mix ½ cup chopped nuts, ½ cup chopped dates and ¼ cup chopped candied cherries to puffed wheat in the bowl.**

### **CARAMEL CORN**

**1 cup brown sugar**  
**½ cup light corn syrup**  
**½ cup sugar**  
**1/3 cup water**

**Boil the mixture to soft ball stage 238F**

#### **Add:**

**1 tsp. vanilla**  
**½ tsp. salt**  
**1 ½ TBSP butter**  
**½ tsp. baking soda**

**Stir until all ingredients are dissolved.**

**Pour quickly over popped corn.**

**Toss with buttered hands, breaking up as you mix.**

**Makes enough syrup for 1 ½ cups of unpopped popcorn.**

***The grass is green on the other side because you don't mow it.***



### **CARAMEL CORN – OVEN STYLE**

**3 ½ quarts popped popcorn – about 15 cups**

**1 cup brown sugar**

**½ cup butter**

**¼ cup light corn syrup**

**½ tsp. salt**

**1 ½ tsp. baking soda**

- 1. Divide popped corn into two 9” x 13” ungreased pans.**
- 2. Heat sugar, butter, corn syrup and salt, stirring constantly until all bubbly around the edges.**
- 3. Continue cooking five minutes.**
- 4. Remove from heat and stir in the soda until foamy.**
- 5. Pour over the popped corn and toss to coat all kernels.**
- 6. Bake in a 200F oven for one hour – stirring every 15 minutes.**

### **CARAMEL SQUARES**

**1 cup brown sugar**

**¼ cup butter**

**Heat slowly and cream**

**Cool and add one egg to mixture**

**Next add 1 cup flour, ½ tsp. salt, 1 tsp. baking powder, ½ tsp. vanilla and ¼ cup pecans.**

**Pour into a greased 8” x 8” pan.**

**Bake for 20 minutes at 375F – cut into squares and dust with powdered sugar.**

### ***1930’S DEPRESSION PRAYER***

***Heavenly Father, bless us and keep us alive.***

***There’s ten of us for dinner and barely enough for five.***

***Amen***

### **DIVINITY**

**2 ¼ cups sugar**  
**½ cup light corn syrup**  
**½ cup water**  
**2 egg whites**  
**1 tsp. vanilla**  
**½ cup chopped pecans**

- 1. Cook sugar, syrup and water together until it reaches a brittle ball stage – 252F.**
- 2. Pour heated syrup slowly into beaten egg whites.**
- 3. Beat until it forms peaks.**
- 4. Add vanilla and nuts.**
- 5. Drop on to waxed paper in walnut sized balls.**

### **DIVINITY FUDGE**

**2 ½ cups sugar**  
**½ cup light corn syrup**  
**½ tsp. salt**  
**2/3 cup water**  
**2 egg whites**  
**1 ½ cup chopped pecans**  
**1 TBSP. vanilla**

- 1. Combine sugar, syrup, salt and water.**
- 2. Cook to soft ball stage.**
- 3. Take out a half-cup of mixture and continue cooking the rest until it's at hard ball stage.**
- 4. Pour the half cup of slightly cooled syrup over the beaten egg whites, beating constantly.**
- 5. Add this egg/syrup mixture into the other cooked syrup mix and add vanilla/nuts.**
- 6. Keep beating until thick.**
- 7. Drop on to waxed paper sheets in walnut sized balls.**

*He who indulges ... bulges.*

## **CHOCOLATE FUDGE**

**2/3 cup milk**  
**2 oz. unsweetened chocolate – chopped up**  
**2 cups sugar**  
**1 tsp. light corn syrup**  
**½ tsp. salt**  
**2 TBSP butter**  
**1 tsp. vanilla**  
**1 cup chopped walnuts**

- 1. Put milk and chocolate over medium heat in a double boiler and heat until chocolate is all melted.**
- 2. Stir in sugar, corn syrup and salt.**
- 3. Cook slowly to 236F, stirring occasionally.**
- 4. Remove from heat and add butter – cool without stirring to lukewarm.**
- 5. Add vanilla.**
- 6. Beat until thick and mixture loses its glossiness – stir in walnuts.**
- 7. Pour on to waxed paper and shape into a foot long roll.**
- 8. Chill and slice.**

## **MY NEIGHBOR'S CHOCOLATE FUDGE**

**1 lb. powdered sugar**  
**½ cup milk**  
**½ cup butter**  
**2 pkgs. 3 oz. chocolate pudding mix**  
**½ cup chopped walnuts**

- 1. Bring to boil the butter and milk.**
- 2. Add the 6 oz. chocolate pudding – boil one minute.**
- 3. Pour immediately over powdered sugar and beat with electric mixer until smooth.**
- 4. Add nuts and place in 8" x 8" pan.**
- 5. Keep in refrigerator.**

*If you cannot change the conditions, you can surely change yourself.*

### CHOCOLATE NUT FUDGE

2 cups sugar  
4 TBSP. cocoa  
½ cup milk  
¾ cup light corn syrup ½ tsp. salt  
2 TBSP. butter  
1 tsp. vanilla  
1 ½ cups chopped pecans

1. Combine first five ingredients in a saucepan and cook to soft ball stage.
2. Cool until lukewarm and then add butter, vanilla and nuts.
3. Beat until thick.
4. Pour into a greased 8" x 8" pan.
5. Cut into squares while still hot.

### CHOCOLATE MARSHMALLOW FUDGE

4 cups sugar  
¼ lb. butter  
1 large can evaporated milk  
1 pt. marshmallow cream  
2 packages semi-sweet morsels  
1 TBSP. vanilla

1. Cook first three ingredients until they reach the soft ball stage.
2. Remove from heat and add marshmallow cream, chocolate chips and vanilla.
3. Beat until thick and pour into an 8" x 8" pan – allow to cool.

### *SOMETHING TO TALK ABOUT*

*Woman was created from the rib of man.  
She was not made from his head to top him.  
Nor out of his feet to be trampled upon.  
But out of his side to be equal to him.  
Under his arm, to be protected,  
And near his heart to be loved.*



### **MAPLE NUT FUDGE**

**About Two Dozen Squares**

- 2 cups sugar**
- ¼ cup butter**
- 5 1/3 oz. evaporated milk**
- ½ cup milk**
- 2 ½ TBSP maple syrup**
- 2 TBSP marshmallow cream**
- ½ cup walnuts**

- 1. In a heavy saucepan add the sugar, butter, evaporated milk, milk and maple syrup.**
- 2. Bring to a boil – stirring constantly.**
- 3. Reduce to medium heat and simmer for fifteen minutes.**
- 4. Remove from heat and add marshmallow cream and walnuts.**
- 5. Beat until creamy.**
- 6. Pour into a buttered 8" x 8" pan.**
- 7. Cool and cut into squares.**

### **MAMIE EISENHOWER'S MILLION DOLLAR FUDGE**

- 4 ½ cups sugar**
- 2 TBSP butter**
- 1 tall can of evaporated milk**
- 12 oz. semi-sweet chocolate chips**
- 12 oz. heavy cream**
- 1 pt. Marshmallow cream**
- 2 cups walnuts**

- 1. Boil the sugar, salt, butter and evaporated milk together for six minutes.**
- 2. Put chocolate chips, cream and marshmallow cream plus the nuts into a bowl.**
- 3. Beat until chocolate is all melted.**
- 4. Pour into a greased 8" x 8" pan.**
- 5. Let stand until cool before cutting.**
- 6. Remember – it's better the second day!**

*Good talks are like scenery, full of the charm of novelty and surprises.*

## SERVICEMAN'S FUDGE

Here's a real "jewel" in my heirloom recipe collection!  
Both the recipe and the story come from my mother who celebrated her 90<sup>th</sup> birthday, February 2006.

*The United States Government developed this recipe during World War II. Seems everyone wanted to send candy or special treats to servicemen overseas, but had trouble since often the destinations were warm or tropical climates where chocolate treats just didn't hold up well during shipping. This recipe holds up for a long period of time and was printed on a regular basis in local newspapers all across the country throughout the war. My mother says the box used for shipping fudge was always packed with popcorn to protect the fudge from breaking.*

2 cups sugar  
1 cup cream or half & half  
1 TBSP butter  
2 oz. unsweetened chocolate squares  
1 tsp. vanilla  
24 large marshmallows  
1 cup chopped walnuts or pecan  
3 cups graham cracker crumbs

1. In a large saucepan combine sugar, cream, butter chocolate and vanilla.
2. Cook to soft ball stage 236F.
3. Remove from fire and beat in remaining ingredients.
4. Spoon into buttered 9" x 13" pan.
5. Press firmly and evenly.
6. Cut into squares.
7. This candy is excellent for mailing and can be left uncut for easier packaging.
8. Makes about 75 pieces.

### **SOUR CREAM FUDGE**

**This makes a creamy, soft, melt in your mouth fudge**

**2 squares chocolate**

**2 cups sugar**

**2/3 cup sour cream**

**1 tsp. vanilla**

**1/8 tsp. salt**

- 1. Add melted chocolate to sugar – mix well.**
- 2. Add sour cream slowly.**
- 3. Boil to soft ball stage – cool.**
- 4. Add vanilla and salt.**
- 5. Beat until thick and creamy.**
- 6. Roll into logs and cut into slices when cool.**

### **OLD TIME CHOCOLATE FUDGE**

**Yields Two Dozen Squares**

**2 cups sugar**

**¾ cup milk**

**2 / 1 oz. squares unsweetened chocolate**

**¼ tsp. salt**

**1 tsp. light corn syrup**

**2 TBSP butter**

**1 tsp. vanilla**

- 1. Combine sugar, milk, chocolate, salt and corn syrup in a saucepan.**
- 2. Heat – stirring constantly – over medium heat until sugar is dissolved and mix comes to a boil.**
- 3. Cook to soft ball stage 235F.**
- 4. Immediately after removing from heat add butter and cool to lukewarm without stirring.**
- 5. Beat until fudge gets thick and loses its gloss.**
- 6. Spread in a buttered 8" x 8" pan.**
- 7. Cut while still warm, but don't handle until completely cool.**

*A light heart insures good digestion.*

### **JANET'S PEANUT BUTTER FUDGE**

**This is a Five-Pound Recipe!**

**My wife normally makes this big recipe around the holidays and gives small boxes of fudge as “stocking stuffers”.**

**Into a large heavy pan place 2 lbs. powdered sugar, ½ cup butter and one 13 oz. can of evaporated milk.**

**Cook over medium heat – stirring constantly until all ingredients melt.**

**Continue to cook to soft ball stage, 235F on candy thermometer.**

**Remove from heat and quickly stir in a 7 oz. jar of marshmallow cream.**

**Next stir in 18 oz. smooth peanut butter.**

**Pour into a 9” x 9” greased pan.**

**Cut into squares when cool.**

### **PEANUT CARAMEL CANDY**

**4 cups puffed wheat**

**¾ cup peanuts**

**½ cup brown sugar**

**½ cup “top of milk” recipe says; so you know this recipe pre-dates homogenized milk – use heavy cream.**

**¼ cup dark corn syrup**

**¼ tsp. salt**

**1 tsp. vanilla**

- 1. Heat puffed wheat ten minutes in shallow pan in a 350F oven.**
- 2. Pour puffed wheat into a large greased bowl – add peanuts.**
- 3. Combine sugar, milk, syrup and salt in a saucepan.**
- 4. Cook stirring frequently until the mixture reaches hard ball stage.**
- 5. Add vanilla.**
- 6. Pour hot syrup over puffed wheat and peanut blend.**
- 7. Put into an 8” x 8” greased and cool before cutting.**

### **WORDS OF WISDOM**

***Courage in trouble is half the battle.***

***Never let the sun go down on your anger.***



## **PEANUT BUTTER CORNFLAKE CRISPS**

**About Four Dozen Two Inch Crisps**

**4 cups cornflakes  
1 cup butter  
½ cup peanut butter  
½ cup sugar  
½ cup brown sugar  
1 egg  
1 tsp. vanilla  
1 1/3 cup sifted flour  
about 4 dozen peanuts**

- 1. Crush cornflakes into fine crumbs.**
- 2. Blend in butter and peanut butter – then blend in sugars.**
- 3. Add egg and vanilla and beat well.**
- 4. Stir in flour, mixing well.**
- 5. Shape into walnut sized balls and roll in crushed cornflakes.**
- 6. Press a half peanut into each ball and bake for 15 minutes at 350F.**

## **PEANUT BUTTER BALLS**

**“Sometimes called Buckeyes”**

**1 cup creamy peanut butter  
2 cups powdered sugar  
½ cup soft butter  
1 tsp. salt  
1 cup chopped peanuts**

- 1. Mix all ingredients together and make into walnut sized balls.**
- 2. Set in refrigerator.**
- 3. When firm, dip into melted semi-sweet chocolate.**
- 4. Add 2 TBSP paraffin wax to chocolate to keep from melting at room temperature.**
- 5. Keep balls in cool place.**

***Luck is when preparation meets opportunity.  
Of all the things you wear, your expression is the most important.***

## **GEORGIA PECAN CANDY**

**1 cup brown sugar  
½ cup sugar  
½ cup heavy cream  
2 TBSP light corn syrup  
¼ tsp. salt  
3 TBSP butter  
1 tsp. vanilla  
2 cups pecan halves**

- 1. Place sugars, cream, corn syrup, salt and 2 TBSP butter in a large mixing bowl.**
- 2. Blend until mixture gets creamy.**
- 3. Place in heavy bottom saucepan and bring to medium heat.**
- 4. Stir when cooking with a wooden spoon, wiping down sugar crystals as they form on the pan sides.**
- 5. Cook until mixture reaches soft ball stage 236F.**
- 6. Remove from heat and add remaining butter and vanilla.**
- 7. Cool candy to 110F and beat until it loses transparency.**
- 8. Add pecan halves and mix until pecans are evenly dispersed.**
- 9. Drop by spoonfuls on to pastry sheets or waxed paper.**
- 10. Allow to cool.**
- 11. Yields about two dozen candies.**
- 12. Store in a tightly sealing tin or Tupperware container.**

## **MAPLE PEANUT BRITTLE**

**1 cup pancake syrup  
1 cup sugar  
½ cup water  
2 TBSP butter  
1 ½ cups salted peanuts  
1 tsp. baking soda**

- 1. In a large saucepan combine the first four ingredients – bring to boil while stirring constantly.**
- 2. Cook without stirring until temperature reaches 280F.**
- 3. Slowly stir in nuts and continue cooking until mix reaches 300F.**
- 4. Remove from heat and stir in soda.**
- 5. Spread quickly across a buttered cookie sheet.**

## **PECAN BALLS**

**Mix Well:**

**1 cup butter**  
**½ cup powdered sugar**  
**1 tsp. vanilla**

**Sift and stir:**

**2 ¼ cups flour**  
**¼ tsp. salt**  
**1 cup chopped pecan**

**Combine with first group of ingredients**

**Chill.**

**Roll into balls.**

**Place on ungreased cookie sheet and bake for 12 minutes at 350F.**

**Roll in powdered sugar as soon as you take them out of the oven.**

**Re-sugar when cool.**

## **PENACHE CANDY**

**2 cups brown sugar**

**¾ cup milk**

**butter the size of an egg**

**¼ lb. chopped pecans**

**1 tsp. vanilla**

- 1. Put sugar and milk in saucepan and add butter.**
- 2. Boil for 40 minutes, stirring constantly.**
- 3. When reaches soft ball stage take from stove and add vanilla and nut meats – but do it in a hurry.**
- 4. Stir until batter becomes heavy.**
- 5. Pour into buttered pan and cut when cool with a buttered knife.**

## ***BITS OF WISDOM***

***The only way to have a friend is to be one.***

***A great man is he who doesn't lose his childlike heart.***

### **SEAFOAM CANDY**

**1 ¾ cup light brown sugar**  
**¾ cup sugar**  
**½ cup hot water**  
**¼ cup light corn syrup**  
**¼ tsp. salt**  
**2 egg whites**  
**1 tsp. vanilla**  
**½ cup chopped walnuts**

- 1. Combine sugars, water, syrup and salt in a medium sized saucepan.**
- 2. Bring up to medium and cook until the mixture boils – stirring constantly.**
- 3. If sugar crystals form on side of pan, wipe them off.**
- 4. Continue cooking without stirring at low heat until mixture reaches hard ball stage 260F and remove from heat.**
- 5. Beat egg whites until stiff.**
- 6. Pour hot syrup slowly in a trickle over the beaten egg whites, beat at high speed with electric mixer.**
- 7. Add vanilla and continue beating until candy forms soft peaks and starts to lose its gloss – about ten minutes.**
- 8. Stir in nuts.**
- 9. Drop round balls the size of walnuts on to waxed paper, swirling so each candy has a peak.**

### **WHISKEY BALLS**

**Make Four Weeks Before Christmas - Do Not Open Until Christmas**

**6 cups ground vanilla wafers**  
**2 cups ground pecans**  
**2 cups powdered sugar**  
**3 tsp. cocoa**  
**6 cups light corn syrup**  
**1 cup whiskey**

- 1. Mix all ingredients and form into balls.**
- 2. Roll in powdered sugar and place in a very tight container.**
- 3. Place in back of refrigerator and forget until Christmas Day.**

*A good gift is a portion of thyself.*



## WASP NESTS

1. Cut half pound of unblanched almonds in quarters.
2. Toast in a hot skillet with 1 cup sugar and 2 TBSP water until light brown.
3. Stir and then cool.
4. Beat six egg whites until stiff and slowly add 1 ½ cups sugar and 5 oz. semi-sweet chocolate grated fine along with 1 tsp. vanilla.
5. Beat for 5 minutes.
6. Fold in the cooled almonds.
7. Drop on to a greased cookie sheet - size of walnuts.
8. Bake at 350F for 12-15 minutes.
9. You'll need to clean off cookie sheet between batches or second and third bakings will stick terribly.

### Old Local German Sayings:

*Es ist so schoen mahl nichts zu tun, und dann von nichts tun auszurhn*

It's so nice to be retired  
And then also to retire occasionally from retirement.

\* \* \*

*Spare in der zeit, so has du in der not.*

Save in the good times and you'll have something during the bad.

\* \* \*

*Arbeit macht das Leben suess, Faulheit starkt die Glieder.*

Work sweetens life, laziness doesn't.

***Special Thanks To:***

**Frankenmuth Historical Society  
And  
The Frankenmuth Museum  
For Help with “Bauernregeln” Sayings**

**Leonard Zehnder – my uncle  
For Frankenmuth History Lessons**

**Selected Quotes From:  
“Teach My People the Truth”  
Herman F. Zehnder – my father**

***“Quotable Notable” Food Quotes  
From My Good Friends***

**L. Edwin Brown  
Chef Fritz Sonnenschmidt, CMC, AAC**

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